



Bergen  
Centennial Cookbook

1885-1985





## Dedication

*Founders of Bergen Lutheran Church*

## Theme

*God's Word, Our Heritage*

## Pastor

*James Florence*

## Thank You

*Thank you to all who shared their  
recípes, and to those who compiled  
the book and helped with illustrations.*

*Bergen A.L.C.W*

Archives

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100

Foreign

100

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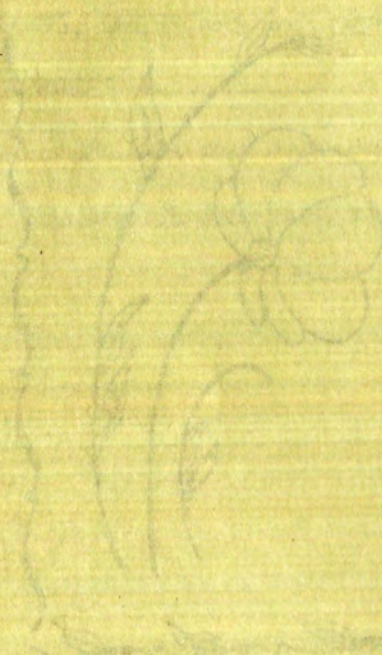


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# Weights

# and Measures



## Standard Abbreviations

t. — teaspoon  
T. — tablespoon  
c. — cup  
f.g. — few grains  
pt. — pint  
qt. — quart

d.b. — double boiler  
B.P. — baking powder  
oz. — ounce  
lb. — pound  
pk. — peck  
bu. — bushel

## Guide to Weights and Measures

1 teaspoon = 60 drops	1 pound = 16 ounces
3 teaspoons = 1 tablespoon	1 cup = $\frac{1}{2}$ pint
2 tablespoons = 1 fluid ounce	2 cups = 1 pint
4 tablespoons = $\frac{1}{4}$ cup	4 cups = 1 quart
$5\frac{1}{3}$ tablespoons = $\frac{1}{3}$ cup	4 quarts = 1 gallon
8 tablespoons = $\frac{1}{2}$ cup	8 quarts = 1 peck
16 tablespoons = 1 cup	4 pecks = 1 bushel

## Substitutions and Equivalents

2 tablespoons of fat = 1 ounce  
1 cup of fat =  $\frac{1}{2}$  pound  
1 pound of butter = 2 cups  
1 cup of hydrogenated fat plus  $\frac{1}{2}$  t. salt = 1 cup butter  
2 cups sugar = 1 pound  
 $2\frac{1}{2}$  cups packed brown sugar = 1 pound  
 $1\frac{1}{3}$  cups packed brown sugar = 1 cup of granulated sugar  
 $3\frac{1}{2}$  cups of powdered sugar = 1 pound  
4 cups sifted all purpose flour = 1 pound  
 $4\frac{1}{2}$  cups sifted cake flour = 1 pound  
1 ounce bitter chocolate = 1 square  
4 tablespoons cocoa plus 2 teaspoons butter = 1 ounce of bitter chocolate  
1 cup egg whites = 8 to 10 whites  
1 cup egg yolks = 12 to 14 yolks  
16 marshmallows =  $\frac{1}{4}$  pound  
1 tablespoon cornstarch = 2 tablespoons flour for thickening  
1 tablespoon vinegar or lemon juice + 1 cup milk = 1 cup sour milk  
10 graham crackers = 1 cup fine crumbs  
1 cup whipping cream = 2 cups whipped  
1 cup evaporated milk = 3 cups whipped  
1 lemon = 3 to 4 tablespoons juice  
1 orange = 6 to 8 tablespoons juice  
1 cup uncooked rice = 3 to 4 cups cooked rice



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## SWEET LEFSA

1 c. sugar	3 eggs
2 c. whole sweet milk	pinch salt
3/4 c. sweet cream	2 tsp. baking powder

Enough flour to roll out a little thinner than pie crust.  
Bake in bottom of oven or in electric stove. Use cookie sheet. Bake until light brown about 5 min.

Mrs. Louie (Bertina) Erdahl

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## FLATBROD (buttermilk)

2 c. buttermilk	1 tsp. salt
1/2 c. lard	(more if desired)
2 tsp. soda	1/2 c. syrup
white flour	

Put whole wheat flour and salt into a bowl. Add melted shortening, syrup and buttermilk mixed with soda. Stir well, adding enough flour for stiff dough. Take a small piece of dough, roll out thin and bake on top of stove until crisp.

Mrs. Mikkel (Olga) Loken

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## RAISIN BLOOD KLUB

2 qt. finely ground raw potatoes	1 T. salt
1/2 c. brown sugar	1 tsp. allspice
2 c. cooked rice	a little pepper
1/2 lb. leaf lard cut in pieces	2 c. blood
	2 c. raisins

Flour enough to make a thick sponge. Cook in muslin bag and steamed for 2 hrs. When cold, slice and fry in hot lard and serve with sugar or syrup. Very Good!

Mrs. Jacob (Bertha) Fosheim

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## SPRITS

1 c. butter, not too hard	1 egg, beaten
1 c. sugar	1 tsp. almond extract
	2½ or 3 c. flour

Cream sugar and butter. Add egg and extract. Add flour Press through cookie press.

Clara (Skaare) Erdahl

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### ROMME GROT

2 c. cream	1/2 tsp. salt
2 c. milk	3 tsp. sugar
3/4 c. flour	1 c. cooked rice

Boil cream and heat milk in separate pan. Slowly add flour to cream and beat constantly and add hot milk and continue to beat until smooth. I use electric mixer to beat. Cook 1/2 c. rice before hand and add salt, sugar and rice. Ready to serve with cinnamon and sugar. If too thick, add a little more milk.

Alice (Bakken) Simonson

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### FRUIT SOUP

1 c. Pearl Tapioca, soak overnite  
1 lb. Prunes, boil in 4 c. water. Pit prunes.

Save juice.

1 lb. raisins

Combine above ingredients in prune juice and water to make 6 cups liquid. Boil until tapioca is done. Stir occasionally.

Add:

1 pkg. frozen strawberries

1 can cherry pie filling

1/2 c. sugar

Simmer 30 minutes

I add 3 tsp. cherry or strawberry kool-aid to enhance the flavor.

Mrs. Clarence (Jeanette) Sigdestad

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### GRAHAM KLUB

4 c. raw potatoes, peeled and ground	
2 tsp. salt	2 c. white flour
1 1/2 c. graham flour	

Grind potatoes. Add rest of ingredients. Make into balls, the size of a baseball. A small piece of fat may be put in center. Boil 1 hour in meat broth.

Lena (Grove) Sandvik

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## NORWEGIAN BREAD KRINGLE

2 c. milk, scalded and cooled	2 pkg. Red Star yeast in
2 eggs, beaten	1/2 c. water & 1 tsp. sugar
1/2 - 3/4 c. sugar	1/2 c. shortening, melted
1 1/2 T. salt	7-8 c. flour

Method: To the milk, add the 5 ingredients, then the flour to the consistence of a bun dough. May take more than 7 c. Knead - Let raise - knead down and let raise a second time. Pinch off a little dough and roll out to pencil thick. Shape in figure eight and place on greased cookie sheet. Roll out all the dough. In a 2 qt. kettle put 1/2 - 3/4 full of water - bring to a boil and drop one or two kringles from sheet into boiling water. As they come up, take out with an open spatula to let water drip off. Place back on cookie sheet - continue till all are done. Bake at 350° until baked - to a golden brown. (15 min.) Grease pans well as they will stick. Freeze well.

Emily (Skaare) Brandlee

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## KRINGLE

1 c. sugar	1 tsp. soda
1/2 c. shortening (Crisco)	2-1/2 tsp. baking powder
1 egg	1/2 tsp. salt
1 tsp. vanilla	3 c. flour
1 c. buttermilk	

Mix in order given and roll out immediately. Bake in 400° oven for 8-10 min.

Alice (Bakken) Simonson

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## SPRITZ COOKIES

1 c. powdered sugar	1 c. butter or Crisco
2 c. flour	2 egg yolks
1/2 tsp. Cream of Tartar	1 tsp. vanilla
1/2 tsp. soda	pinch salt

Sift together powdered sugar, flour, cream of tartar, soda and salt. Cream well, butter, yolks and vanilla. Combine both mixtures and put through cookie press. Bake at 375°.

Mrs. John Leo (Jeanne) Skaare



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## FATTIGMAN

4 eggs	7 T. sugar
6 T. cream	pinch salt
1/2 tsp. vanilla	<u>little</u> baking powder
4 c. flour	

Beat eggs well, add rest of ingredients. Add flour, enough to handle dough easily and can be rolled out thin. Cut in diamond shape. Fry in deep hot lard until light brown. Drain on brown paper.

Mrs. Matt (Ingeborg) Saarheim

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## ROSETTES

2 eggs, slightly beaten	1 c. flour
2 tsp. sugar	1 c. milk
1/4 tsp. salt	1 to 2 tsp. lemon extract

Add sugar to eggs, add milk and flour. Stir until smooth. Fry in hot fat (365°). Heat rosette iron in fat and dip into batter and fry.

Mrs. Palmer (Hilda) Loken

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## KRUMKAKE

1/2 c. butter	1 c. milk
1 c. sugar	1 1/2 c. flour
2 eggs	vanilla

Mix all together well and pour batter into iron. Close iron tightly. When thoroughly baked, roll up on cone or cylinder until cool. May dust with powdered sugar.

Mrs. Rasmus (Anna) Sigdestad

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## SANDBAKKELSE

1 c. butter	1 egg
1 c. sugar	About 3 c. flour
1 tsp. almond flavoring	

Mix ingredients in order given. Use more flour or enough so the dough will leave the bowl and not stick but can be easily handled. Press into patty tins. Bake in 350° oven until light brown edge appears.

Mrs. Matt (Ingeborg) Saarheim

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### NORWEGIAN LEFSE

1 lb. box Instant Potatoes    1 T. Sugar  
6½ c. boiling water            1 T. Salt  
¾ c. margarine (1½ sticks) 4 c. Flour  
1 c. cream

Mix potatoes, water, margarine, cream, sugar and salt. Let stand until cold. Add flour. Divide dough into four sections then divide each of these into eight pieces.

Roll out till paper thin on a floured board. Bake on a lefse grill until little brown spots appear on the surface. Makes 32 round.

Mildred(Sigdestad) McKittrick

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### POTATO LEFSE

4 c. potatoes, mashed            2 tsp. sugar  
1½ c. cream                        3 T. butter  
2 tsp. salt                         Flour to roll

Boil potatoes, mash very fine and fluffy. Add cream, butter, salt and sugar. Beat until light and let cool. Add flour. Take a piece of the dough and roll as for pie crust, rolling as thin as possible. Bake on top of stove or lefse iron until light brown.

Mrs. Selmer (Elsie) Sigdestad

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### MILK LEFSE

Heat:

1 qt. (4 c.) whole milk    ½ c. margarine to boiling

Sift: Put in large bowl

6 c. flour

1 T. salt

½ c. sugar

Pour boiling hot milk mixture into sifted flour. Mix well and make into small balls. Put on wax paper, cover with damp towel. Roll each ball real thin and bake on lefse iron.

Mrs. Maynard (Lorinda) Sigdestad

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## FLAT BREAD

2 c. buttermilk                      2 tsp. sugar  
1/4 tsp. soda                      1/3 c. lard  
little salt

Heat all of above to boiling point.

Add: to hot mixture

1½ c. graham flour                      1½ c. white flour

Knead it good and roll in graham flour.

Betty Lou (Bakken) Rohde

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## NORWEGIAN RYE BREAD

Pour 2 c. boiling water over:

3 T. molasses                      1/2 c. brown sugar  
1 c. oatmeal                      3 T. shortening

Mix well and let stand until lukewarm. Dissolve 2 pkg.  
yeast in 1 c. lukewarm water.

Mix together.

Gradually add 4 3/4 c. white flour and 2 1/4 c. rye flour  
and 1 T. salt. Knead well.

Let rise 1 3/4-2 hours in warm place. Form into loaves.

Let rise again to twice size, about 1 hour.

Bake at 350° for 45 minutes. Makes 2 loaves.

Cora (Williamson) Schauer

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## MY MOTHER'S NORWEGIAN PANCAKES

4 beaten eggs                      1/2 tsp. salt  
3 c. milk                      1 c. flour  
1 T. sugar

Mix ingredients with egg beater in order given. Pour  
1/3 c. batter all over bottom of heavy hot skillet.  
Brown only one side, fold into quarters and serve hot  
with butter, syrup or jam.

Julia (Sigdestad) Plepp

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## NORWEGIAN ALMOND BARS

Fyrstekake pronounced Fir-sta-kah-keh. Very popular in Norway! This bar with a marzipan filling is often served for special occasions. Bake in 350° for 35-40 min.

Combine:

- 2 c. sifted powdered sugar
- 1½ c. blanched almonds, ground
- 1 egg white
- 2 T. water

Mix well to form stiff paste, adding 1 more T. of water if necessary.

Sift together: Put in mixing bowl

- 2 c. flour
- 2 tsp. baking powder
- 1/2 c. sugar

Cut in: 1 c. butter until particles are size of small peas.

Add: 1 beaten egg. Toss and stir with fork until moist enough to hold together to form into a ball. Roll out about 2/3 of dough on well floured surface to fit into bottom of 9x13" pan. Transfer carefully to ungreased pan, pressing together breaks. Spoon the sugar, almond mixture over dough, spreading to cover. Roll out remaining dough to 1/8" to 1/4" thick. Cut into 3/4" strips diagonally across filling. This crisscross with remaining strips to form lattice pattern. Brush strips with beaten egg yolk. Bake 350° oven 35 to 40 minutes. Cool, cut in squares.

Lois (Anderson) Jackson

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## CRULLERS

- 4 c. flour
- 1 tsp. salt
- 3 tsp. baking powder
- 3 eggs
- 1½ c. buttermilk
- 3/4 c. sugar added to eggs

Sift dry ingredients together, add eggs and buttermilk Mix into soft dough, roll out 1/4" thick. Cut into strips 4 inches long and 3 inches wide. Fry in hot fat, brown on both sides.

Mrs. Walter (Evelyn) Winson

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## KUCHEN (German)

### Crust:

1/2 can Carnation milk

Put in pint jar. Add warm water to make a pint.

1/3 c. warm water (Mix in 1 pkg. yeast)

1/2 c. sugar

1/2 c. Crisco

1 tsp. salt

3 beaten eggs

### Add:

5 to 6 c. flour

Roll dough thin, place in pie tins. Makes enough for approximately 12 kuchen. Fill with filling and fruit.

### Filling:

3 c. sugar

1/3 c. flour

6 beaten eggs

1 pint milk

1 pint cream

Mix together real good. Boil together until thick. You can add prunes, apricot, rhubarb or whatever fruit you like to the filling. Bake at 400° until pudding sets. Freezes well.

Cora (Williamson) Schauer

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## NORWEGIAN MEAT BALLS

1 lb. ground steak

1 sm. onion

1 egg

salt & pepper to taste

2 med. potatoes

Grind the potatoes and mix together all the ingredients and make into small balls. Roll in flour. Fry until done in slightly greased pan.

Mrs. Sakris (Ingeborg) Sigdestad

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## KOTTBOLLAR (Swedish Meat Balls)

1½ lb. ground beef

1 tsp. salt

1/2 c. bread crumbs

1/4 tsp. pepper

1 pt. cream

(scant)

Grind beef fine, add cream and beat thoroughly. Add crumbs and spices. Beat with beater until light. Form into small balls and brown in butter. Make a gravy from drippings and simmer meat balls in gravy.

Mrs. Kolben (Clara) Jordanger





100

Breads  
Rolls

100

100

100



1000  
Bridges  
Kills  
1000



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## HONEY WHOLE WHEAT BREAD

2 cakes yeast	1/4 C. shortening
2 1/4 C. warm water	3 C. whole wheat flour
1/3 C. honey	3 C. white flour
1 Tblsp. salt	

Add honey, salt and yeast to warm water. Mix in whole wheat flour; add melted shortening. Add white flour. Let rise once. Form into loaves or buns. Bake at 375°. Loaves take 40 min, buns 20 min.

Mrs. John E. (Beth) Sigdestad

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## CINNAMON BREAD

2 C. flour	2 eggs
1/2 tsp. soda	1 C. buttermilk
1 tsp. baking powder	1 tsp. vanilla
1/2 tsp. salt	2 Tblsp. sugar
1/4 C. margarine	1 Tblsp. cinnamon
1 C. sugar	

Sift together flour, soda, b. powder and salt. Set aside. Cream shortening; adding 1 C. sugar. Beat until light. Add eggs; beat until light and fluffy. Add flour mixture alternately with buttermilk. Mix well after each addition. Add vanilla. Mix until well blended.

Combine remaining sugar and cinnamon in a small dish. Mix well. Spoon half the batter into a greased or wax-paper-lined 9x5x3 in. loaf pan. Sprinkle with half of the sugar-cinnamon mixture. Cover with remaining batter. Sprinkle with the rest of the sugar-cinnamon mixture. Bake at 350° for 40-45 min. or until done. Cool on rack.

Edith (Sandvik) Barton

I am just a fragment of God's creation  
but valuable because of my Creator.

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## MONKEY BREAD

2 cans (each 7.5 oz.) biscuits  
1/3 C. sugar                      6 Tblsp. margarine  
1/2 C. brown sugar              1 1/2 tsp. cinnamon,  
divided

Grease a 9x5 bread pan. Preheat oven to 350°. Mix 1/3 C. sugar and 1/2 tsp. cinnamon. Cut each biscuit into 4 pieces, roll in sugar mixture, and arrange in pan. Bring 1/2 C. brown sugar, 6 Tblsp. margarine and 1 tsp. cinnamon to a boil and pour over biscuits. Bake for 35 min. Let stand 10 min. Invert on serving plate. This will serve 5-6 people.

Mrs. Warren (Janice) Brandlee  
Nikki Brandlee

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## CRISPY CINNAMON SPIRALS

3 1/4 to 4 C. flour              1/4 C. softened butter  
1 pkg. dry yeast                      or oleo  
1/4 C. sugar                      1 egg  
3/4 tsp. salt                      1 1/4 C. hot tap water

Combine 2 C. flour, dry yeast, 1/4 C. sugar and salt in large bowl. Add hot water. Beat well. Add butter and egg. Stir in remaining flour for a soft dough. Let rise in a greased bowl. Divide dough in two. Roll flat and spread with brown sugar and cinnamon and roll up as for cinnamon rolls. Cut each in 12 pieces. Place far apart on greased cookie sheets. Let rise 30 min. Flatten with a greased plastic lid. Sprinkle with sugar, cinnamon and nuts. Bake 10-12 min. at 375°.

Mrs. John E. (Beth) Sigdestad

By sharing with others we divide the care and  
multiply the joy.



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## WHOLE GRAIN ROUNDS

4 1/4-4 3/4 C. flour	1/3 C. cooking oil
2 pkg. dry yeast	1 1/2 tsp. salt
2 1/4 C. warm water	2 1/4 C. whole wheat flour
2/3 C. molasses	1 C. cornmeal

(I use part honey)

In bowl combine 2 1/2 C. flour and the yeast; add water, molasses, oil and salt. Beat at low speed of electric mixer 1/2 min. then 3 min. at high speed. Stir in the whole wheat flour, cornmeal and as much of the remaining white flour as you can mix in with a spoon. Knead in enough of the remaining white flour to make a moderately soft dough. Place in greased bowl, turn once. Cover; let rise in warm place till double. Punch down; divide in thirds. Cover; let rest 10 min. Grease 2 baking sheets; sprinkle cornmeal lightly over. Shape dough into 3 round loaves. Place on baking sheets. Flatten each loaf slightly with hand to a 6-inch diameter. With sharp knife, slash an X in top of each loaf. Cover and let rise. Sprinkle lightly with additional cornmeal. Bake at 375° for 30-35 min.

MEMO: I like to put about 3 Tblsp. sesame seeds in when I make it.

Viola (Holden) Stratton

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## BROWN BREAD

2 C. milk, scalded	5 Tblsp. molasses
2 C. water	1-2 Tblsp. salt
2 pkg. yeast	3 C. whole wheat flour
1/2 C. sugar	9 C. white flour
1/2 C. shortening	

Dissolve yeast in 1/2 C. warm water and 1 tsp. sugar. Pour scalded milk over shortening and sugar; add yeast and rest of ingredients. Makes 4 med. size loaves. Bake at 350° for 50-60 min.

Mrs. Ted (Leone) Swanson

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## RYE BREAD

2 pkg. yeast	2 T. margarine, melted
2½ c. warm water	2½ c. rye flour
1/4 c. molasses	2 T. caraway seeds
4 tsp. salt	5½-6 c. white flour

Place yeast in large bowl; add 1 c. warm water and let set a few minutes. Add rest of water, molasses, salt margarine, caraway seed and rye flour; stir well. Gradually knead in white flour. Put in greased bowl and let rise until double in size. Shape into 2 loaves and let rise until almost double. Bake at 350°.

Julia (Erdahl) Solaas

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## RYE BREAD

Dissolve 1 pkg. yeast in 1/4 c. water. Bring the following to boil:

2 c. water	1/2 c. molasses
1/2 c. brown sugar	1/2 c. crisco

In bowl put:

1 c. rye flour	1 tsp. salt
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Pour boiling mixture over this. Beat with electric mixer and add 1 egg and the yeast. Add 4 c. white flour and beat until stiff. Finish by hand. Turn onto canvas and knead. NOTE: Add 4 c. flour with mixer and about 1½ c. more by spoon. 1/2 c. more or less as you knead. Total: 5¼-6 c. white flour. Bake at 375° for 35-40 min.

Noel (Skaare) Anderson

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## NEVER-FAIL BREAD

3 pkg. fast-rising yeast	4 tsp. salt
or 2 oz. fresh yeast	15 c. flour
5½ c. warm water	1/3 c. lard or shortening
1/2 c. sugar	

Dissolve yeast in 1/2 c. warm water. Set aside for 5-10 min.. Mix together 5 c. warm water, sugar & salt. Stir until dissolved; add yeast-water mixture. Add 8 cups flour, mix well. Add shortening; beat well. Add remaining 7 cups flour, beat well. Knead until smooth. Grease top of bread mixture. Cover; let bread rise until double. Shape in 6 loaves. Let rise until double. Bake 375° for 50 min.



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## CARAMEL ROLLS

2 C. scalded milk, cool	
2 pkg. yeast	2 tsp. salt
1/2 C. warm water	1 egg
1/3 C. sugar	1/3 C. vegetable oil
3 tsp. baking powder	6 1/2 - 7 1/2 C. flour

Dissolve yeast in water in large bowl. Stir in milk, sugar, oil, baking powder, egg and 3 C. flour. Beat smooth. Add remaining flour as necessary. Knead dough 8-10 min. Let rise in greased bowl, covered, until double- about 1 1/2 hrs. Grease the sides of two 9x13 pans. Combine 1/2 C. margarine, melted, with 1 C. brown sugar and 2 Tblsp. light corn syrup. Divide mixture between two pans. Punch down dough and divide in half. Roll one half into 12x10 rectangle. Spread with 2 Tblsp. softened margarine. Mix and sprinkle on 1/4 C. sugar and 2 tsp. cinnamon. Roll up, cut into 12 slices. Place slightly apart in one pan. Cover tightly with foil. Repeat with remaining dough. Refrigerate 12-48 hrs. On circle day, heat oven to 350°. Remove foil and bake 30-35 min. Invert pan on heat-proof serving plate and allow caramel to drizzle over rolls. Makes 24 rolls.

Tillia (Loken) Svien

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## ROLLS

Scald 2 C. milk and add 2 cakes yeast, when cool. Add 6 eggs, beaten, 1 tsp. salt, 1 C. sugar, and 2 C. flour and beat with beater. Let rise 2 hrs. Add 6 C. flour. Stir this (do not knead at any time). Let stand 2 hrs., then roll out and spread with 1 C. butter, 1 C. sugar, and cinnamon. On the bottom of the pans, spread brown sugar, melted butter and nuts. Put in pans and let rise 2 hrs. and bake at 350° about 15 min. Makes 36 rolls.

Carol Sigdestad

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## WHOLE WHEAT BUNS

1/2 c. white sugar	1 egg, beaten
1 tsp. salt	1/2 c. melted shortening
1½ c. warm water	2 pkg. yeast
2 c. whole wheat flour	1/2 c. warm water
3½-4 c. white flour	

Dissolve sugar and salt in 1½ c. water. Stir in whole wheat flour, shortening and egg. Add yeast dissolved in 1/2 c. water. Add white flour to make a soft dough. Knead for 5-10 min. Put dough in greased bowl and let raise until double. Make into buns, let raise. Bake at 350° for 25-30 min. Makes 3 doz. buns.

Mrs. Selmer (Marion) Sandal  
Mrs. Clarence (Edith) Sandvik

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## WHITE BUNS

3 or 4 pkg. yeast, dissolved in 1 c. warm water	
1 c. sugar	4 eggs, well beaten
1 T. salt	4 c. scalded milk
1/2 lb. oleo or butter	
Flour, until workable, about 10 cups	

Put sugar, salt and oleo in scalded milk; when this is melted add yeast and eggs. Mix in flour. Let rise 3 times. Form into buns. Bake at 375° for 12 min. or until golden brown.

Mrs. Scott (Shawn) Sigdestad

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## FEATHER BUNS

2 pkg. yeast	3/4 c. sugar
1½ c. warm water	
Add the following and mix well:	
4 lg. eggs, beaten	1½ tsp. salt
1½ c. warm skim milk	8 c. flour
6 T. Crisco	

Knead and let rise until double. Punch down and make into buns. Let rise. Bake at 350° until done.

Noel (Skaare) Anderson



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## QUICK BUNS

Measure:

6 c. flour

Combine:

2 c. water, warm

2 eggs

1/2 c. sugar

1/3 c. shortening, soft

2 pkg. dry yeast

3 tsp. salt

In a large mixing bowl, stir well, water, sugar and yeast. Add salt and 2 c. flour. Beat 2 min. with electric mixer. Add eggs and shortening. Beat 1 min. Work in remaining 4 c. flour, cover and let rest about 20 min. For one half recipe, roll out dough, after resting into a roll and cut into 16 pieces. Make into balls and put into a greased 9x9" pan. Half recipe makes 16 rolls, 18 fan tans, clover leaf rolls or cinnamon rolls. Let rise 40-45 min. Bake at 350° for 25 min. to 30 min.

1½ c. scalded milk may be used in place of water with yeast dissolved in 1/2 c. warm water.

1 c. graham flour may be used in place of 1 c. white flour.

Mrs. Otto (Harriet) Raap

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## COFFEE CAKE

1/2 c. butter

2 tsp. baking powder

1 c. sugar

1/2 tsp. salt

1 tsp. vanilla

1/2 c. milk

1½ c. flour

2 egg yolks

Mix the above ingredients all together. Fold in 2 beaten egg whites. Pour half of the batter in a 9x5" pan and sprinkle some of the following on top:

1/2 c. brown sugar

2 T. flour

1 tsp. cinnamon

2 T. butter

Pour in rest of batter and sprinkle the remaining filling on top. Bake at 350° for 25-35 min. Frost with a thin powdered sugar frosting.

Nelvina (Sandvik) Donat

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## COFFEE CAKE

1/2 c. Margarine	3 c. sifted Flour
1½ c. Sugar	1 tsp. salt
1 tsp. Vanilla	3 tsp. Baking Powder
4 eggs	1 c. Milk

### Filling:

1 c. Brown Sugar	1 tsp. Cinnamon
2 T. Flour	1 c. Nuts, chopped, optional
3 T. Butter, melted	

Mix batter together. Spread 1/2 of batter in a 9x13 greased pan. (a larger pan is better, 12x15). Sprinkle 1/2 filling over. Add remaining batter and rest of filling on top. All the batter can be put in pan and filling swirled into cake works better for me. Bake 45 min at 350°.

Gina (Loken) Skaare

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## OVERNIGHT CRUNCH COFFEECAKE

2 c. Flour	2/3 c. Margarine
1 tsp. Baking Powder	1 c. Sugar
1 tsp. Baking Soda	1/2 c. Brown Sugar
1 tsp. Cinnamon	2 eggs
1/2 tsp. salt	1 c. Buttermilk

Mix the above ingredients together.

### TOPPING:

1/2 c. Brown Sugar	1/2 tsp. Cinnamon
1/2 c. Nuts	1/4 tsp. Nutmeg

Let sit overnight in refrigerator.

Bake 350° for 30 min.

Mrs. Doug (Rhonda) Johnson

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## COFFEE CAKE

1 scant C. Crisco Oil	1½ tsp. Cinnamon
1½ c. Brown Sugar	1/2 tsp. Nutmeg
1/2 c. Flour	

Mix together and set aside.

2c. flour	1 egg
3/4 c. White Sugar	1 c. Buttermilk

(Con't. on next page)



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## COFFEE CAKE - Con't

2 tsp. Soda

1/2 tsp. salt

Add to batter No. 1 after the 1/4 mixture is taken out for topping. Then add 1 c. chopped nuts to topping mixture. Pour batter into 9x13 pan, then sprinkle topping on top. Bake 350° oven for 35 min.

Minnie (Loken) Sivertsen

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## CINNAMON WALNUT COFFEE

1/2 c. Butter, cut in 4

1 c. sugar

1 tsp. vanilla

2 eggs

1 c. sour cream

1½ c. flour

1½ tsp. baking powder

1 tsp. baking soda

1/2 tsp. salt

Topping:

1/2 c. walnuts

1/2 c. sugar

1 T. Cinnamon

Butter and flour 7-9 c. tube pan. Place 1/2 of batter in pan and top with 1/2 of cinnamon mixture. Add remaining batter and sprinkle top evenly with remaining cinnamon mixture. Bake in 350° for 45-50 min.

Joan (Bakken) Sigdestad

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## EASY COFFEE CAKE

Grease bundt pan.

Melt:

1/4 c. butter

Add: 1/4 c. Brown Sugar

1 T. Water

Pour in pan.

In small pan melt: 1/4 c. butter. Mix 1/2 sugar, 1 T. Cinnamon together.

Dip 2-8 oz. cans Buttermilk Biscuits into melted butter, then sugar, cinnamon mixture. Arrange biscuits upright in bundt pan. Bake 375° for 15 to 20 min.

Shirley (Raap) Bruhn

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### CHERRY COFFEE CAKE

1/2 c. butter or oleo  
1 c. sugar  
2 c. flour

1 egg plus milk to make 1 c.  
1 tsp. vanilla  
2 tsp. baking powder

Mix well and pour into greased 9x12" pan. Spread with cherry or blueberry pie mix. Combine 1 cup sugar, 1/2 cup butter, 1 cup flour. Spread over cake and bake at 350° for 45 min.

Margaret (Skaare) Wattier

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### FILLED COFFEE CAKE

1 c. margarine  
1 3/4 c. sugar  
1 1/2 tsp. baking powder

4 eggs  
1 tsp. vanilla

Cream butter and sugar, add rest of ingredients. Place 2/3 of batter in jelly roll pan (9x15x2") Spread with Blueberry Wilderness Pie filling. Drop remaining batter over filling. (Don't try to spread it.) Bake 350° 40-45 min. While warm, cover with Powdered sugar frosting. (Any Wilderness fruit is OK.)

Frosting: Butter, cream and a little coffee, Confectioners sugar. Cover frosting with slivered almonds.

Minnie Sigdestad

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### RHUBARB COFFEE CAKE

1/2 c. butter  
1 c. sugar  
1/2 c. brown sugar  
1 egg  
2 1/2 c. flour  
1 tsp. soda  
1 tsp. salt

1/4 tsp. allspice  
1/4 tsp. cloves  
1 c. buttermilk  
2 c. red rhubarb, cut up  
1/2 c. nuts, optional  
1 tsp. vanilla

#### TOPPING:

1/3 c. sugar  
Bake at 350° till done.

3/4 tsp. cinnamon

Harley M. McKittrick



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## BUTTER HORN ROLLS

Dissolve:

1 pkg. dry yeast with 1 T. sugar & 1/4 c. water

Add:

1 c. lukewarm milk	1/2 c. shortening, scant
1/2 c. sugar	3 eggs, well beaten
1 tsp. salt	4 c. flour

This makes a soft dough but stiff enough to knead. Let rise 2 hours. Divide dough in 2 rolls. Roll out round like pie crust. Cut in 16 pieces, butter pieces beginning on outside edge and go to center. Let rise. Bake. May be frosted with powdered sugar and nuts.

Emma Raap

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## JOHNNY CAKE

2 c. corn meal	2 eggs
1 c. flour	1½ c. sour milk
1 tsp. soda	4 tsp. butter
2 tsp. baking powder	

Mix dry ingredients, add milk, eggs, melted butter. Bake in a dripping pan.

Mrs. Olaf (Laura) Simonson

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## GINGERBREAD

2 c. flour	1/4 tsp. cinnamon
1 tsp. baking powder	1/3 cup shortening
1/2 tsp. soda	1/2 c. sugar
1/2 tsp. salt	2 eggs
1 tsp. ginger	1/2 c. molasses
1/4 tsp. cloves	1 c. boiling water

Cream shortening, sugar, add beaten eggs. Beat again. Add sifted ingredients. Combine molasses with boiling water. Bake 350° in 9x9" pan.

Mrs. Kolbin (Anna) Mork

## BRAN MUFFIN MIX

- 4 C. 100% bran or bran buds  
2 C. bran flakes                      4 eggs  
2 C. boiling water                    5 C. flour  
1 qt. buttermilk                      5 tsp. baking soda  
3 C. sugar                              1 1/2 tsp. salt  
1 C. shortening (butter, oleo, or half of each)

Place bran and flakes in bowl; pour boiling water over and let cool. Add 1 qt. buttermilk to cooled bran mixture. In bowl, cream sugar and shortening. Add eggs one at a time. Sift together flour, salt, and soda. Alternately add bran mixture and sifted dry ingredients to creamed mixture; just until well mixed. Refrigerate in tightly covered container. Will keep for at least a month. To bake: Fill buttered muffin tins 1/2 to 2/3 full and bake for 20-25 min. at 350°.

Mrs. Ole (Vi) Fosheim

## OATMEAL-DATE MUFFINS

- |                          |                           |
|--------------------------|---------------------------|
| 1 C. flour               | 1 C. buttermilk           |
| 2 tsp. baking powder     | 1/2 brown sugar           |
| 1/2 tsp. soda in butter- |                           |
| milk                     | 1 egg, beaten             |
| 1/2 tsp. salt            | 1/2 C. melted margarine   |
| 1 C. oatmeal             | 1/2 C. cut-up moist dates |

Stir together, flour, baking powder and salt. Set aside. In large bowl, stir together buttermilk and oatmeal. Add sugar, egg and melted margarine. Mix well. Stir in dates. Add to dry ingredients and stir only enough to moisten. Spoon immediately into 12 greased muffin cups. Bake at 375° for 25-30 min.

Ellen Williamson

Wisdom consists in knowing what to do with  
what you know.



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### ZUCCHINI-OATMEAL MUFFINS

2 1/2 C. flour	1 tsp. salt
1 1/2 C. sugar	1 tsp. cinnamon
1 C. pecans, chopped	4 eggs
1/2 C. rolled oats	2 C. grated zucchini
1 Tblsp. baking pwd.	3/4 C. salad oil

Into large bowl, measure first seven ingredients. In medium bowl with fork, beat eggs slightly; stir in zucchini and oil. Stir mixture all at once into flour mixture just until flour is moistened. (Batter will be lumpy) Spoon batter into muffin-pan cups. Bake at 400° for 15-20 min. or until toothpick inserted in center comes out clean. Makes 24 muffins.

Mrs. Orville (Marge) Brandlee

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### ALL BRAN MUFFINS

2 C. boiling water	1 tsp. salt
5 tsp. soda	4 C. 100% bran
1 C. shortening	2 C. 40% bran flakes
2 1/2 C. sugar	1 qt. buttermilk
4 eggs	2 C. chopped dates
5 C. flour	1 C. chopped walnuts

Dissolve soda in boiling water; cool. Cream sugar and shortening and add rest of ingredients. Bake 20 min. at 400°. This batter will keep 4 wks. in frig. Bake as needed or bake and freeze.

Mrs. Rudy (Lois) Simonson

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### LIGHT-AS-FEATHER MUFFINS

1/4 C. sugar	4 tsp. baking powder
1/4 C. soft shortening	1/2 tsp. salt
1 egg	1 C. milk
1 3/4 C. flour	

Cream sugar and shortening; blend in egg and add rest of ingredients. Fill greased muffin cups 2/3 full. Bake at 375° for 20-23 min. or until golden brown. Serve hot. Makes 14-16 small muffins.

Lois (Anderson) Jackson

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## PINEAPPLE BRAN MUFFINS

1-8 oz. can crushed pineapple - drain well	
1 c. All Bran	1 egg - slightly beaten
1/4 c. milk	1/4 c. vegetable oil
2 T. light Molasses	2 tsp. baking powder
1 c. flour	1/4 tsp. salt
1/3 c. sugar	

Reserve 1/4 c. of the pineapple juice and mix with cereal and milk. Let stand 2 or 3 minutes. Combine dry ingredients. Add to pineapple and cereal and milk mixture. Add egg and drained pineapple and stir just enough to moisten. Put in muffin tins and bake at 400° for 20-25 min. Nice and moist muffins.

Clara (Simonson) Crawford

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## BROWN RICE MUFFINS

1 1/4 c. wholewheat flour	2 T. honey
1 1/2 tsp. baking soda	1 c. buttermilk
1/2 c. pitted dates	2 T. corn oil
1/2 c. chopped walnuts	1 c. cooked brown rice
2 eggs	

Combine flour and soda in large mixing bowl. Cut up dates -add them to dry ingredients with the walnuts. In small bowl, beat the eggs and stir in the honey. Add to dry ingredients, along with the buttermilk, oil, and rice. Stir until combined. Divide the batter among 12 lightly oiled muffin cups. Bake 25 min. at 350°.

Eileen (Loken) Halverson

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Let others share your sunny days  
And you will find it true  
That others will be glad to share  
The rainy days with you.



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## RHUBARB BREAD

1 1/2 C. brown sugar	1 tsp. salt
2/3 C. oil	1 tsp. soda
1 egg	2 1/2 C. flour
1 tsp. vanilla	1 1/2 C. diced rhubarb
1 C. buttermilk	1/2 C. nuts (optional)

Cream br. sugar & oil; add eggs & vanilla; beat well. Add dry ingredients alternately with buttermilk. Add rhubarb & nuts. Pour into two greased & floured loaf pans. Sprinkle with a mixture of 1/2 C. sugar and 1 Tblsp. butter. Bake at 325° about 1 hr. Do not underbake; test with toothpick.

Linda (Simonson) House

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## BISHOP'S BREAD

3 eggs, beaten	2 C. chopped nuts
1 C. sugar	1 C. chopped dates
1 1/2 C. flour	1/4 lb. choc. chips
1/4 tsp. salt	1 C. candied cherries
1 tsp. baking powder	1 tsp. vanilla

Cream sugar & eggs. Sift flour with salt & baking pwd. Stir nuts & fruits into flour mixture. Add eggs. Stir in vanilla. Dough will be very stiff. Bake in loaf pan at 325° for 1 1/2 hrs. This is what I make instead of the traditional fruitcake at Christmastime.

Mrs. Leonard (Sandi) Sigdestad

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## BANANA NUT BREAD

1 Tblsp. butter	1 tsp. soda
1 C. sugar	2 T. sweet milk
1 egg, beaten	3 bananas, mashed
1/2 tsp. salt	1/2 C. nuts, chopped
1 tsp. b. powder	2 C. flour

Bake at 350° for 45 min. Makes 1 loaf or 2 small ones.

Mrs. Jim (Hazel) McKittrick

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## LEMON BREAD

1/2 C. shortening (oleo)	1 tsp. baking powder
1 C. sugar	1/2 tsp. salt
2 eggs	1/2 C. milk
1 1/2 C. flour	1 Tblsp. grated lemon rind

### Topping:

1/3 C. sugar	3 Tblsp. lemon juice
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Blend sugar & shortening. Beat in eggs, one at a time. Add dry ingredients, then milk and lemon rind. Bake in loaf pans (2 small) for 35 min. at 375°. Let stand 5 min., then spoon over lemon juice & sugar mixture. Let stand another 10 min. Cool on rack.

Esther Sigdestad

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## BANANA BREAD

1/2 C. shortening	2 C. flour
1 C. white sugar	1 tsp. soda
2 eggs, beaten	Pinch salt
3 mashed bananas	1/4 C. nuts

Bake 350° for 1 hr.

Ella (Ormberg) Hanson

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## GREEN TOMATO BREAD

3 eggs	1 tsp. cinnamon
2 1/2 C. sugar	1/2 tsp. nutmeg
1 C. oil	1 Tblsp. salt
1 1/2 tsp. vanilla	1 tsp. soda
2 C. (ground) green tomatoes	1/4 tsp. baking powder
3 C. flour	1/2 C. nutmeats

Bake at 350° for 50-60 min. These are good and moist.

Edith (Sandvik) Barton



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## PEAR NUT BREAD

1-16 oz. pear halves	1/8 tsp. nutmeg
2 1/2 C. flour	1/4 C. salad oil
1/2 C. sugar	1 egg, beaten
3 Tblsp. b. powder	2 tsp. grated orange peel
1 tsp. salt	1/2 C. chopped walnuts

### ORANGE GLAZE:

1 C. powdered sugar  
1 1/2 Tblsp. orange juice

Drain pears, reserving 1-2 Tblsp. syrup. Set aside 1 pear half for garnish; puree remaining pear halves. If necessary, add reserved syrup to equal 1 C. puree. Combine flour, sugar, baking powder, salt and nutmeg. Combine pureed pears with oil, egg and orange peel. Stir into flour mixture. Fold in nuts. Batter will be stiff. Turn into greased  $8\frac{1}{2} \times 4\frac{1}{2} \times 2\frac{3}{4}$  in. loaf pan. Slice reserved pear half; arrange on top of batter. Bake at  $350^{\circ}$  for 50-55 min. or until toothpick inserted in center comes out clean. Cool 5 min. Turn out on wire rack; spoon orange glaze over top of warm bread. Cool completely. Wrap in foil and let stand overnight before slicing. Yields 1 loaf.

Fay (Holden) Prince

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## LEMON POPPY SEED BREAD

1 pkg. Lemon Cake mix  
1 pkg. Lemon Instant Pudding or Vanilla Inst.  
1/4-1/2 C. poppy seeds    1/2 C. crisco oil  
1 C. water                      4 eggs

Mix all ingredients; beat for 4 min. Place in 2 med. or 3 small loaf pans, well greased. Bake at  $350^{\circ}$  for 40 min.

Mrs. Dan (Myrtle) Sigdestad  
Barb Anderson

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### SOUR CREAM DOUGHNUTS

1 1/3 C. sugar	1 tsp. nutmeg
1 C. sour cream	1/2 tsp. salt
3 eggs	2 tsp. baking powder
1 tsp. vanilla	1 tsp. soda

Beat eggs and sugar. Dissolve soda in sour cream; add to eggs and sugar. Mix b. powder with 4 C. flour, nutmeg and salt. Combine with other mixture. Chill dough thoroughly and roll, cut and fry in hot shortening.

Esther (Eliason) Williams

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### CORN FRITTERS

1/2 C. milk	1 1/2 tsp. baking pwd.
1 egg	1 Tblsp. sugar
1 C. flour (scant)	1 1/4 tsp. salt

Beat egg and milk; add rest of ingredients. Drain 1 small can of corn and blend into mixture. Drop by spoonfuls and deep fat fry. Chopped apples or other fruit can be substituted for the corn. Serve with syrup.

Bonnie (Sigdestad) Packard

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### BISCUITS

2 C. flour	2 Tblsp. shortening
4 tsp. baking pwd.	2 Tblsp. butter
3/4 tsp. salt	3/4 C. milk

Sift flour with baking pwd. and salt. Mix in shortening until mixture is fine. Add milk and mix quickly to a soft dough with a knife. Pat or roll out on a floured board to a 1/2 in. thickness. Cut with small biscuit cutter and place on top of creamed salmon. Bake for 15 min.

Ragna (Sandal) Jorgenson



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## DATE BREAD

1 c. dates, cut up	1/2 tsp. salt
3/4 c. boiling water	1 tsp. vanilla
1 T. butter	1 3/4 c. flour
1 tsp. soda	1 tsp. baking powder
3/4 c. sugar	1/2 c. chopped nuts
1 egg beaten	

Combine dates, hot water, soda and let stand till cold. Mix other ingredients together and add date mixture. Bake 1 hour at 350°. Makes one loaf.

Mrs. Andrew (Florence) Brandlee

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## DOUGHNUTS

2 eggs	1/2 tsp. vanilla
1 1/2 c. sugar	1/4 tsp. nutmeg
1 c. sour cream	2 tsp. soda
1 c. sour milk	1/2 tsp. salt
5 c. flour	

Beat eggs, add sugar, sour cream, sour milk and vanilla. Sift flour, soda, salt and nutmeg together. Add to egg mixture and mix. Roll dough out on floured board to 1/4" thickness. Cut with doughnut cutter and fry in deep fat until golden brown. This makes 3 1/2 doz.

Mrs. Oscar (Bertha) Kambestad

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## BUTTERMILK WAFFLES

2 c. sifted flour	3 T. sugar
2 tsp. baking powder	2 eggs, separated
1/2 tsp. salt	2 c. buttermilk
1/2 tsp. soda	1/4 c. melted butter

Sift flour, baking powder, salt, soda and sugar together. Combine beaten egg yolks, buttermilk and butter; add to dry ingredients. Beat well. Fold in stiffly beaten egg whites and make on hot waffle iron. Makes 7 waffles.

Mrs. Nels (Susie) Holden

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## PANCAKES

1 pt. buttermilk	3 Tblsp. sugar
1 egg	2 tsp. baking powder
2 Tblsp. oil	1 tsp. salt
1 1/2 C. flour	1 tsp. soda

Beat buttermilk, egg & oil together. Sift together dry ingredients and add to liquid. Stir only until mixture holds together.

Mrs. John (Jeanne) Skaare

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## PARTY PANCAKES

2 eggs, beaten	Flour, approx. 2 C.
2 C. buttermilk	Dash of salt
2 scant tsp. soda	1 heaping tsp. sugar

Put soda in buttermilk until it foams. Mix buttermilk with eggs. Add flour to correct consistency (like thin pancake batter); add salt and sugar.

Roll around in buttered frying pan (like crepes). Roll pancake around a cooked sausage. Serve with strawberries, whipped cream and syrup.

Mrs. Leonard (Sandi) Sigdestad

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## POTATO DONUTS

Mix:

2 C. hot mashed potatoes	
2 Tblsp. butter	
2 C. sugar	1 tsp. salt

Add:

1 C. milk	5 C. flour
3 eggs, well beaten	5 tsp. baking powder
1 tsp. vanilla	1/2 tsp. nutmeg (optional)

Roll out, cut donuts, fry in hot shortening or oil. When cool frost.

### BUTTERSCOTCH ICING:

Boil: 1/2 C. brown sugar & 1/2 C. oleo. Add powdered sugar to spreading consistency.

Kay (Bakken) Espeland



100

Cookies  
Bars

100

100

100







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### RITZ CRACKER COOKY

- 1 c. chopped nuts
- 1 c. chopped dates
- 1 can Eagle Brand milk

Cook until thickened and spread on Ritz crackers. Place in pan and bake about 8 min. at 350°. Cool.

#### FROSTING:

4 oz. cream cheese, softened. Add a small amount of cream. Add powdered sugar to make a creamy frosting. Add 1 tsp. vanilla. Frost cookies.

Sylvia (Holden) Fosheim

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### WAVERLY CRACKERS

- 1 stick oleo
- 1 stick butter
- 48 single or 16 whole Waverly or Club crackers -  
whatever fits your jelly roll pan.
- 1/2 c. white sugar
- 1 c. chopped nuts (or less)

Place crackers on aluminum foil lined jelly roll pan. Boil butter, oleo & sugar for 2½ min., stir all the time. Immediately spoon over crackers and sprinkle with nuts. Bake at 350° for 10 min. Cool on sheet of wax paper & separate. Store in airtight container.

Mrs. Joel (Clarice) Sigdestad

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### RITZ CRACKER COOKIES

Melt 1 pkg. almond bark (chocolate or white) in double boiler. While it melts, spread Ritz or Townhouse crackers with peanut butter and place two together. Coat with melted almond bark and place on foil until set. Makes 50 cookies.

Mrs. John (Beth) Sigdestad

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Joy is not in things; It is in us.

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### COCONUT-OATMEAL-DATE COOKIES

1 c. white sugar	1 c. coconut
1 c. brown sugar	2 c. oatmeal
1 c. margarine	2 c. flour
2 eggs	1 tsp. soda
2 tsp. vanilla	1/4 tsp. salt
1 c. dates (cut fine)	

Combine the sugar and margarine. Add the eggs and blend well. Mix in the remaining ingredients. Drop from Teaspoon on cookie sheet; press down with glass dipped in sugar. Bake at 350° for 10-12 min.

Glenda (Bakken) Raap

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### NO BAKE PEANUT BUTTER COOKIES

2 c. sugar	1/2 c. peanut butter
1/2 c. oleo	2 c. oatmeal
1/2 c. milk	
2 c. Special K cereal <u>or</u> Rice Krispies	

Combine sugar, oleo & milk in 2 qt. sauce pan. Boil mixture for 3 min. Lower heat and stir in the peanut butter. Remove from stove and add remaining ingredients. Drop by spoonfuls on wax paper.

Barbara (Raap) Miller

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### ICE BOX COOKIES

1 c. white sugar	3½ c. flour
1 c. brown sugar	1 c. chopped nuts
1 c. shortening	1/2 tsp. maple flavoring
3 eggs	
1 tsp. soda, dissolved in 1 T. hot water	

Shape into two rolls and refrigerate overnight. Slice and bake.

Mrs. Nels (Marie) Eliason



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### MONSTER COOKIES

6 eggs	1½ lb. jar peanut butter
1 c. margarine	1 lb. M & M's
2¼ c. brown sugar	1 lb. chocolate chips
1½ c. white sugar	1½ tsp. white syrup
9 c. oatmeal	1½ tsp. vanilla
4 tsp. soda	

Use huge bowl. Mix ingredients in order given. (Note: There is no flour in this recipe.) Bake at 350° for 12 min. Do not overbake.

Linda (Simonson) House

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### MONSTER COOKIES

6 eggs	4 tsp. soda
1 lb. brown sugar	1/2 lb. butter
2 c. white sugar	1½ lb. peanut butter
1/2 T. vanilla	9 c. oatmeal
1/2 T. syrup	1 lb. M & M candy

Bake at 350° for 12 min. Do not overbake. Makes 150 cookies.

Jodie (Sigdestad) Putnam

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### OVERNITE MOLASSES COOKIES

2 c. sugar	1 c. shortening
1/2 c. molasses	1 tsp. salt
2 eggs, beaten	1 tsp. vanilla
1 tsp. soda	4 c. flour

Mix in order given. Shape into rolls and refrigerate overnite. Slice and bake.

Mrs. Nels (Marie) Eliason

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All people smile in the same language.

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### MARY ANNS

1 c. sugar	1 tsp. cinnamon
1 c. shortening	1 tsp. ginger
1 c. molasses	3 tsp. soda
2 eggs	1/2 c. hot water
3/4 tsp. salt	5 1/2 c. flour

Mix sugar, salt, shortening, molasses and eggs. Add sifted dry ingredients alternately with hot water. Chill 3-4 hrs. Roll 1/4" thick. Cut with spam can. Bake at 350° for about 5 min. or until done.

### MARY ANN FROSTING

Soften 1 envelope Knox gelatin in 1/2 c. cold water and set aside. Mix 2 c. sugar and 3/4 c. water, boil until mixture spins a thread 12-14 in. long. Add gelatin mixture. Let cool. Beat with mixer until it reaches a spreading consistency. No, there aren't any egg whites in this recipe, but the frosting is as thick and creamy as if there were.

Ruby (Eliason) Sakariason

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### JUBILEE JUMBLES

1/2 c. white sugar	1 tsp. salt
1 c. brown sugar	1 tsp. soda
2 eggs	1 tsp. baking powder
1 c. soft shortening	1/2 c. coconut
or margarine	Nuts, if desired
2 1/2-3 c. flour	1 c. carnation milk

Blend sugar & shortening in mixer; add eggs & vanilla. Sift together, flour, soda, baking powder & salt. Add alternately with milk to mixture in mixer. Add coconut. Drop by spoonfuls on baking sheet and bake at 350°-375° for 15 min.

### FROSTING:

3 T. melted butter	2 c. powdered sugar
1/4 c. carnation milk	(more if needed)

Mrs. Elmer (Gina) Skaare



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## JAM THUMBPRINTS

2/3 c. butter	1 tsp. vanilla
1/3 c. white sugar	1/2 tsp. salt
2 egg yolks	1½ c. sifted flour

Cream butter and sugar till fluffy. Add egg yolks, vanilla, salt. Beat well. Gradually add flour, mixing well. Shape in 3/4" balls; dip in 2 slightly beaten egg whites, then roll in 3/4 c. finely chopped walnuts. Place 1" apart on greased cookie sheet. Press down center of each with thumb. Bake at 350° for 15-17 min. Cool slightly, remove from pan and cool on rack. Just before serving, use 1/3 c. cherry or strawberry preserves to fill centers of cookies. Makes 3 dozen.

Mrs. Arnold (Lorene) Anderson

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## FORK COOKIES

1 c. shortening	1 tsp. soda
1 c. white sugar	2 tsp. cream of tartar
1 c. brown sugar	1/2 tsp. salt
3 eggs	1 tsp. vanilla
3½ c. flour	

Form into balls, size of a walnut, press down with a fork. Bake at 375° about 10 min. or until golden brown.

Mrs. John (Lillian) Engebretson

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## ZUCCHINI COOKIES

1 c. shortening	4 c. flour
1 c. sugar	2 tsp. cinnamon
2 eggs	2 tsp. baking powder
2 c. grated zucchini	2 tsp. soda
2/3 tsp. salt	2 tsp. vanilla

Cream shortening, sugar, eggs, zucchini and sifted dry ingredients. Drop by spoonfuls on greased cookie sheet. Bake at 375° for 8 min. Frost when cool.

Mrs. Jerry (Carol) Skaare

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### GINGER CREAM COOKIES

1 c. sugar	2 tsp. soda
1 c. shortening	1 tsp. cinnamon
1 egg	1 tsp. ginger
1/2 c. molasses	3½ c. flour
1 c. boiling water	

Drop by tsp. on cookie sheet and bake. Frost with powdered sugar. Makes about 4 dozen.

Mrs. Martin (Emma) Orness

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### MOLASSES CRINKLES

3/4 c. shortening	2½ c. flour
1 c. brown sugar	2 tsp. soda
1 egg	1/2 tsp. cloves
4 T. molasses	1 tsp. cinnamon
1/4 tsp. salt	1 tsp. ginger

Cream shortening and sugar. Blend in beaten egg and molasses. Sift and measure flour and all dry ingredients. Mix with cream mixture and chill. Shape into balls the size of a walnut. Dip into sugar and flatten and place in pan. Bake in quick oven.

Mrs. Gunder (Emma) Holden

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### OATMEAL RAISIN COOKIES

1 c. raisins	2 eggs
1 c. sugar	5 T. raisin water
1/2 c. butter	2 c. oatmeal
1/2 c. lard or short.	2 c. flour
1 tsp. cinnamon	1 tsp. soda
1 tsp. nutmeg (scant)	1 tsp. salt

Boil raisins. Cream sugar, shortening, salt; Add eggs and raisin water. Add oatmeal, flour, soda and spices and boiled raisins. Drop on greased cookie tins and bake at 400°.

Mrs. John R. (Bertha) Skaare



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### MELT AWAY COOKIES

1 c. soft butter	1 c. flour
1/2 c. powdered sugar	1/2 tsp. grated orange
3/4 c. cornstarch	rind

Cream butter; add sugar and beat well. Add orange rind, cornstarch and flour. Shape in balls and press with palm of hand. Bake at 350° for 20 min. or less.

### FROSTING:

1 c. powdered sugar	1 tsp. orange flavoring
2 T. butter	

If this is a little thick, add a few drops of milk.

Mrs. Selmer (Elsie) Sigdestad

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### OATMEAL RAISIN PEANUT BUTTER COOKIES

Rinse 1½ c. raisins in boiling water. Drain on towel. Cream together in order given:

1 c. shortening	1/2 tsp. salt
2 c. sugar	1½ tsp. cinnamon
1/2 c. peanut butter	1/4 tsp. cloves
3 eggs, beaten	1¼ c. quick cooking
5 T. sour milk with	oatmeal
1 tsp. soda	Add the raisins last.
3 c. sifted flour	

Drop by spoonfuls on ungreased cookie sheet. Bake at 350° for 15-20 min. or until brown. May add 1 tsp. vanilla if you like. If you don't have sour milk, use 4½T. sweet milk and 1 tsp. vinegar to sour.

Mrs. Selmer (Marion) Sandal

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Do you see difficulties in every opportunity  
or opportunities in every difficulty?

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## KRISY CHOCOLATE CHIP COOKIES

1 c. margarine	1 tsp. salt
1 c. brown sugar	1 tsp. soda
1 c. white sugar	1 tsp. cream of tartar
1 c. vegetable oil	1 c. oatmeal
1 egg	1 c. chocolate chips
2 tsp. vanilla	1 c. Rice Krispies
3 1/2 c. flour	1 c. coconut

Cream margarine and sugars; add the oil, egg and vanilla. Sift together and add the flour, salt, soda and cream of tartar. Mix together and add the oatmeal, chips, rice krispies and coconut. Drop by spoonfuls on cookie sheet. Bake at 350° for 10 min.

Mrs. Robert (Carol) Simonson

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## BOILED RAISIN COOKIES

1 c. raisins, boiled 10 min. Cool and drain

Mix together:

1 c. brown sugar	dash of salt
3/4 c. oleo	4 T. raisin liquid
2 eggs, beaten well	1 tsp. vanilla

Add raisins and beat.

Sift together and add:

1 tsp. soda	2 c. flour
1 tsp. cinnamon	

Bake at 350° for 15 minutes.

## FROSTING:

Melt 3 T. butter in saucepan, bring to boil. Remove from heat, add 1 tsp. vanilla and 2 c. powdered sugar with a few drops of hot water.

Carol (Skaare) Johnson

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We may give without loving,  
but we cannot love without giving.



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### RAISIN PUFFS

Boil til no water remains:

1½ c. raisins

1 c. water

Add to hot raisins:

1 c. butter

1 tsp. soda

Beat and fold into raisins

2 eggs

1½ c. white sugar

1 tsp. burnt sugar flavoring

Add and mix well:

¾ c. flour

½ tsp. salt

Form in balls, roll in sugar and bake in 350° for 15 minutes.

Mrs. Maynard (Lorinda) Sigdestad

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### RICE KRISPIE COOKIES

1 c. white sugar

1 tsp. cream of tartar

1 c. brown sugar

1 tsp. soda

1 c. margarine

1 c. Rice Krispies

1 c. cooking oil

1 c. flake coconut

1 egg

1 c. oatmeal

1 tsp. vanilla

½ c. nuts

1 tsp. salt

¾ c. flour

Cream sugars and margarine and oil. Add rest of ingredients. Roll in balls, dip in sugar and press down with fork on cookie sheet. Bake for 15 min. at 350° or until brown. Makes a large batch.

Mrs. Ivan (Ethel) Fossum

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### CRISP WHITE COOKIES

Mix well:

2 c. white sugar

1 c. butter

Add:

3 eggs, well beaten

1 tsp. soda in 1 c. thick  
sour cream

Beat well. Mix in enough flour to roll out very thin. Sprinkle white sugar on top. Bake in a hot oven.

Mrs. Chris (Ida) Kambestad

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## BROWN SUGAR COOKIES

(May be used as drops or filled)

Mix thoroughly:

- 1 C. soft shortening
- 2 C. packed br. sugar
- 2 eggs

Stir in 1/2 C. sour milk or buttermilk - or add yogurt to sweet milk.

Sift together and stir in:

- 3 1/2 C. flour
- 1 tsp. soda
- 1 tsp. salt (omit if butter or oleo is used)

Add vanilla or almond flavoring if desired.

Chill at least 1 hr. Drop by rounded tsp. about 2 in. apart on greased pan. Bake until set-just until almost no imprint remains when touched lightly. Do not over-bake. Bake in 400° oven, 8-10 min. for drops and 10-12 min. for filled cookies.

### FILLING:

Cook together slowly, stirring constantly until thickened: 2 C. finely cut up dates, raisins, etc. or mashed cooked prunes, (or mixture of fruits) 3/4 C. sugar (less if sugared dates are used) and 3/4 C. water. If desired add 1/2 C. chopped nuts or 1/4 C. coconut. Cool. Place 1/2 tsp. filling on dough and then drop 1/2 tsp. dough over filling. Bake 10-12 min. at 400°.

Ragna (Reinertson) Burt

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## MELTING MOMENTS COOKIES

- |                   |             |
|-------------------|-------------|
| 1/2 C. pwd. sugar | 1 C. butter |
| 3/4 C. cornstarch | 1 C. flour  |

Mix in order given until well blended. Make into balls and flatten out. Bake at 300° for 20 min. Watch closely as they burn easily. When cool, frost.

### FROSTING:

- 1 C. pwd. sugar
- 2 Tblsp. butter
- Cream enough to spread

Mrs. Edmund (Irene) Holden



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## PEANUT BUTTER CHOCOLATE CHIP COOKIES

1 C. margarine	3/4 tsp. baking soda
1 1/2 C. sugar	1/2 tsp. salt
2 eggs	2 tsp. vanilla
2 C. flour	2/3 C. cocoa
2 C. peanut butter chips	

Cream margarine, sugar, eggs & vanilla. Combine flour, cocoa, baking soda and salt; add to creamed mixture. Stir in chips. Chill until firm enough to handle. Shape small amounts of dough on ungreased baking sheet and flatten slightly with fork. Bake at 350° for 8-10 min.

Glenda (Bakken) Raap

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## PEANUT BUTTER CLUSTERS

1 pkg. vanilla pudding mix  
1/2 C. light corn syrup  
1/3 C. crunchy peanut butter  
4 C. Bran Flakes cereal, 40% Bran Flakes works well.

Combine pudding mix & syrup in a 2-qt. glass casserole. Mix well. Microwave, uncovered, for 2½ min. Stir in peanut butter until blended well. Mix in cereal until well coated & drop by teaspoonfuls onto waxed paper. These will set up in about 15 min. Makes 2½ doz.

Eileen (Loken) Halverson

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## CHOCOLATE DROPS

2 C. sugar	3 Tblsp. cocoa
1/2 C. margarine	pinch of salt
1/2 C. milk	

Bring to a boil and boil for 1 min. Remove from heat and add:

3 C. oatmeal  
8 Tblsp. peanut butter  
1 tsp. vanilla

Spoon onto waxed paper.

Barbara (Raap) Miller

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### CHOCOLATE FILLED BON BONS

3/4 C. shortening	1 3/4 C. flour
1/2 C. sugar	1/2 tsp. baking powder
1/4 C. brown sugar	1/2 tsp. salt
1 egg	1/2 C. chopped pecans
2 tsp. vanilla	4 doz. milk choc. kisses
1/2 tsp. almond extract	

Preheat oven to 350°. In large bowl cream shortening and sugars until light and fluffy. Add egg and extract. Beat well. Add flour, baking powder, salt and nuts; mix until blended. Roll dough into 1 in. balls. Press each ball around a candy kiss, completely enclosing the kiss. Bake 12-15 min. on ungreased cookie sheet. Remove and cool. Makes 4 doz. cookies.

Marnee (Holden) McConnell

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### MOIST ROCKS

1 C. raisins, cook 5 min. and cool	
2 C. rolled oats	1 tsp. soda
1 C. shortening	1 tsp. cinnamon
1 C. brown sugar	1/2 tsp. allspice & cloves
3 eggs, beaten	6 Tblsp. raisin liquid
1 1/2 C. flour	1/2 C. chopped nuts
1/2 tsp. salt	1/2 C. chopped dates
	2 tsp. vanilla

Drop from spoon on greased cookie sheet.

Mabel (Alg) Anderson

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### COLORLED MARSHMALLOW ROLL

In a double boiler melt:

3 sq. Baker sweet choc. & 4 Tblsp. butter

Add:

1 egg beaten, 1 C. pwd. sugar, & 1 tsp. vanilla

Cool and Add:

1 pkg. colored marshmallows & nutmeats.

Form into a long roll and roll in nutmeats or coconut. Keep frozen until ready to slice and serve.

Jane (Reinertson) Goehring



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## COCONUT DATE SKILLET BALLS

3/4 C. sugar	1 C. chopped walnuts
1 C. chopped dates	1 C. Corn Flakes
2 eggs, well beaten	1 C. Sugar Krinkles
1 tsp. vanilla	1 1/2 C. coconut

Combine sugar, dates & eggs in skillet. Cook over medium heat, stirring constantly, until mixture pulls away from sides of pan. (about 5 min.) Remove from heat. Stir in vanilla & walnuts. Carefully stir in cereal. Cool slightly. Shape in balls and roll in coconut. Chill and store in refrigerator.

Mrs. Walter (Evelyn) Winson

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## CHINESE ALMOND COOKIES

Sift into large bowl:

2 1/2 C. flour	1/4 tsp. salt
3/4 C. sugar	1 tsp. baking powder

Blend in with pastry cutter: 3/4 C. lard

Beat together and add:

- 1 egg
- 2 Tblsp. water
- 1 1/2 tsp. almond extract

Mix as you would pastry. When thoroughly blended form into balls the size of a walnut. Place on cookie sheet and press with the heel of your hand to flatten. Press 1 whole blanched almond into the top of each cookie and brush with slightly beaten egg white.

Bake at 350° for 20-25 min. Makes about 36 cookies.

This is the real thing! Just like you'll find at a Chinese restaurant.

Mrs. Leonard (Sandi) Sigdestad

A living religion is a way of living.

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### WHITE SUGAR COOKIES

2 C. white sugar	1 tsp. soda
1 C. butter	1 tsp. cream of tartar
1 C. shortening (Crisco)	
2 eggs	Vanilla
4 C. flour	Pinch of salt

Roll in balls, flatten with glass dipped in water and sugar. Bake in 375° oven.

Noel (Skaare) Anderson

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### COWBOY COOKIES

1 C. shortening	1/2 tsp. salt
1 C. white sugar	1/2 tsp. baking powder
1 C. brown sugar	2 C. rolled oats
2 eggs	vanilla
2 C. flour	chocolate chips & raisins
1 tsp. soda	

Bake at 350° for 12 minutes.

Mrs. Pete (Clara) Reinertson

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### KIDDIE'S DELIGHT

1 C. shortening	1 C. coconut & nuts (mixed)
1 C. white sugar	2 C. flour
1 C. brown sugar	1 tsp. soda
2 eggs	1 tsp. baking powder
2 C. oatmeal	Salt & vanilla
2 C. Corn Flakes	

Cream shortening. Add sugar and slightly beaten eggs. Add oatmeal and Corn Flakes. Sift flour, soda, salt & baking powder and add to first mixture. Add coconut & vanilla. Bake at 350°.

Ragna (Sandal) Jorgenson



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### POWDERED SUGAR COOKIES

1 C. butter & shortening mixed  
2 C. flour 1 tsp. soda  
1 C. powdered sugar 1 tsp. cream of tartar

Mix like pie crust and add:

1 egg, beaten  
1 tsp. almond flavoring  
1 tsp. vanilla

Roll in small balls and press out. Bake at 350°.

Mrs. Mabel (Holden) Youngquist

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### SUGAR COOKIES

1 C. powdered sugar 1 tsp. vanilla  
1 C. white sugar 4 C. flour + 4 heaping Tblsp.  
1 C. butter or oleo 1 tsp. salt  
1 C. vegetable oil 1 tsp. soda  
2 eggs 1 tsp. cream of tartar

Mix all ingredients. Roll into balls and press down with potato masher. Bake at 375° for 10 min.

Valerie Anderson

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### SUGAR COOKIES

Cream together:

1 C. powdered sugar 1 C. margarine  
1 C. white sugar 1 C. oil

Add:

2 eggs, beaten  
2 tsp. vanilla

Mix together and add last:

5 C. flour 1 tsp. soda (scant)  
1 tsp. cream of tartar 1/4 tsp. salt  
(scant)

Roll into small balls, dip bottom of glass in sugar and press flat. Bake at 350° for 8 min.

Linda (Simonson) House  
Ella Ormberg Hanson

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### CHOCOLATE CHIP COOKIES

1 1/2 C. shortening	3 eggs
1 1/2 C. brown sugar	4 C. flour
1 1/2 C. white sugar	2 tsp. baking soda
1 tsp. vanilla	1 tsp. salt
1 tsp. water	1 1/2 C. chocolate chips

Cream sugars and shortening. Add eggs, vanilla and water. Add sifted dry ingredients and chips. Drop by spoonfuls, flatten a bit with sugar dipped glass. Bake at 350°.

Joan Skaare

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### CHOCOLATE CHIP COOKIES

2 1/4 C. flour	1 pkg. vanilla instant pudding (4-serving)
1 tsp. soda	1 tsp. vanilla
1 C. butter or oleo (softened)	2 eggs
1/4 C. white sugar	1 pkg. (12oz.) choc. chips
3/4 C. brown sugar	1 C. nuts (optional)

Mix flour with soda. Combine butter, the sugars, pudding mix and vanilla in large bowl and beat until creamy. Beat in eggs. Gradually add flour mixture, then stir in chips and nuts. Drop by rounded teaspoonfuls onto greased baking sheet. Bake at 375° for 8-10 min.

Mrs. Greg (Kathy) Johnson  
Mrs. Rodney (Tamara) Brandlee

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### ALMOND CRISP COOKIES

1 C. butter or margarine	1/2 tsp. baking powder
3/4 C. sugar	2 C. flour
1 tsp. almond flavor	1/2 C. chopped almonds (optional)

Roll in ball, dip in sugar. Press almond half into each. Bake at 375° for 8 min.

Bernice (Brandlee) Simcoe



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## OATMEAL COOKIES

Mix in beater:

1 C. margarine	1 C. brown sugar
1 C. white sugar	2 eggs

Mix and add to above:

2 C. flour	1/2 tsp. baking powder
1 tsp. soda	1 tsp. vanilla
1/2 tsp. salt	

Add and mix by hand:

- 2 C. quick cooking oatmeal
- 2 C. Rice Krispies
- 1 C. nuts (chocolate chips or raisins may be used)

Drop by tsp. on cookie sheet. Dip a glass in sugar and press each cookie flat. Bake at 350°.

Marie (Flakoll) Pfister

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## HAYSTACKS

- 4 C. unsweetened shredded coconut
- 3/4 C. whole wheat pastry flour
- 1/3 C. rolled oats (old fashioned)
- 3/4 C. chopped dates
- 1/3 tsp. salt
- 1/4 C. honey or orange juice
- 1 2/3 C. chopped walnuts
- 3/4 C. water

Mix all ingredients together. Scoop onto ungreased cookie sheet with small ice cream scoop. Bake until golden brown about 20 min. at 350°.

Vi (Fosheim) Feller

Discontent is the penalty we pay  
For being ungrateful for what we have.

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### PUMPKIN COOKIES

1 c. brown sugar(packed)	1/2 tsp. salt
1 c. pumpkin	1/2 tsp. cinnamon
1/2 c. oil	1/2 tsp. nutmeg
1 tsp. vanilla	1/4 tsp. ginger
2 c. flour	1 c. raisins
1 tsp. baking powder	1/2 c. chopped nuts
1 tsp. soda	

Mix sugar, pumpkin, oil, vanilla. Add dry ingredients and stir until smooth. Blend in raisins and nuts. Drop by spoonfuls on greased baking sheet. Bake at 350° for 12-15 min. Makes 3-4 dozen. (No eggs needed in these moist soft cookies)

Mrs. Arnold (Lorene) Anderson

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### GUM DROP COOKIES

1 c. shortening	1/4 tsp. salt
1 c. brown sugar	1 tsp. baking powder
1 c. white sugar	1 tsp. soda
2 eggs, unbeaten	1 c. coconut
1 tsp. vanilla	2 c. oatmeal
2 c. flour (or more)	1 c. colored gum drops, cut (do not use little gumdrops)

Mix all together, roll in balls and flatten a little. Bake at 350° until brown.

June (McKittrick) Swanson

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### SOUR CREAM COOKIES

1 c. sugar	1 tsp. soda (in sour cream)
1 c. sour cream	1 pinch salt
1 egg	1 tsp. vanilla
2 1/2 c. flour	

Mix and drop by spoonfuls. Bake at 350°. (I usually add almond flavoring, butter flavoring, ground nuts, butterscotch or chocolate chips.)

Pastor Jim Florence



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## TWO TONE COOKIE SLICES

### DARK MIXTURE:

3 c. sifted flour	1½ c. brown sugar
1 tsp. soda	2 eggs
1/4 tsp. salt	1 c. chopped nuts
1/2 tsp. cinnamon	1 c. raisins
1/2 tsp. cloves (optional)	
1 c. shortening	

Sift flour, soda, salt & spices together. Cream shortening with brown sugar; add eggs and beat well. Stir in dry ingredients, nuts and raisins.

### LIGHT MIXTURE:

2 c. sifted flour	1 egg
1/2 tsp. salt	1 tsp. vanilla
1/4 tsp. soda	2 T. water
1/2 c. shortening	1/4 c. chopped candied cherries or Maraschino cherries
3/4 c. sugar	

Sift together flour, salt and soda. Cream shortening and sugar. Add egg, vanilla and water and mix well. Blend in dry ingredients. Stir in cherries. Pack half of dark mixture into a waxed paper lined straight sided pan, 10½ x 3½ x 2½ in. Add all light dough to make a second layer; top with remaining dark dough. Pack firmly. Refrigerate at least 24 hours. Cut dough lengthwise in half; then slice in 1/4 in. slices. Bake on ungreased cookie sheet at 400° for 8-10 min. Remove immediately. Some ovens may be too hot at this degree.

Myrtle (Sigdestad) Van Kempen

May God give us grateful hearts  
And keep us mindful of the needs of others.

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### PECAN DAINTIES

1-3 oz. pkg. cream cheese    1/2 c. oleo  
1 c. flour

Mix and chill for 1 hour. Shape into 24 small balls and press into tiny muffin tins. (ungreased)

#### FILLING:

1 c. brown sugar                      1 tsp. vanilla  
1 T. butter or oleo                  1/2 c. chopped pecans or nuts  
1 egg

Mix together and fill cups 1/2 full. Bake 350° for 35 minutes.

Mrs. Selmer (Elsie) Sigdestad

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### RAISIN LEMON CRISS-CROSS COOKIES

1 c. shortening (part butter or margarine)  
1½ c. sugar                              1½ tsp. cream of tartar  
2 eggs                                      1½ tsp. soda  
2 T. milk                                  1/2 tsp. salt  
1 tsp. lemon extract                  1 c, raisins, ground  
3½ c. flour

Cream shortening, sugar, eggs, milk and lemon extract. Blend flour, cream of tartar, soda and salt. Stir into shortening mixture. Mix in raisins. Roll into 1" balls and place on ungreased cookie sheet. Flatten with fork dipped in flour making criss-cross pattern. Bake in 375° oven for 9-10 min. Makes 6 doz. cookies.

Viola (Holden) Stratton

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### BUTTERSCOTCH CLUSTERS

1/2 c. peanut butter                  6 c. corn flakes  
2 pkg. butterscotch chips

Melt together peanut butter and chips. Pour over corn flakes; mix well. Drop by teaspoonfuls on cookie sheet.



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## HEATH BARS

12-15 graham crackers - line jelly roll pan  
1 c. brown sugar                      1/2 c. oleo  
1/2 c. butter

Boil exactly 2 minutes. Spread on crackers. Cool in refrigerator for 20 minutes.

Melt:

12 oz. Milk Chocolate chips, barely. Cool.  
Spread over mixture. Cool 1/2 hour and cut. Refrigerate.

Valerie Anderson

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## GRASSHOPPER BARS

1/2 lb. (1 c.) margarine      4 sq. chocolate, melted  
2 c. sugar

Add:

4 eggs, one at a time - then add:  
1 c. flour                      1 tsp. salt  
1 tsp. vanilla

Put in greased cake pan. Bake at 300° for 15-20 minutes

## GREEN FILLING:

1/2 c. softened margarine      1½-2 c. powdered sugar  
2 T. cream or milk              1 tsp. peppermint extract  
5-7 drops green food color

Mix together and spread over cooled brownies

## GLAZE:

6 T. margarine                      2/3 c. chocolate chips  
2 tsp. vanilla

Melt and pour over green filling.

Shirley (Eliason) Jorgenson

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Death is not extinguishing the light;  
It is putting the lamp out because  
the dawn has come.

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## BROWNIES

Put  $\frac{3}{4}$  c. Crisco and 3 squares chocolate in pan and melt in oven while preparing the batter. Set oven at  $350^{\circ}$

Beat: 3 eggs until very light and fluffy. Gradually add  $1\frac{1}{2}$  c. sugar while continuing to beat. Add 1 tsp. vanilla. Measure  $1\frac{1}{8}$  cups flour, 1 tsp. baking powder. Remove the melted chocolate mixture from oven and let cool a little while, then add slowly to egg mixture. Last, add flour and broken nut meats. Bake 25 min. Cool before frostingg.

## FROSTING:

In a sauce pan, mix  $\frac{2}{3}$  c. Brown sugar, 3 T. Cream (or half and half) and 3 T. butter. Heat to boiling point. Take off stove immediately, stir in  $\frac{1}{3}$  c. chocolate chips. Stir this mixture until thick enough to spread.

Ella (Ormberg) Hanson

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## TOOTSIE ROLL BARS

2 c. brown sugar	1 c. shortening or butter
2 eggs	2 c. flour
2 c. quick oatmeal	1 tsp. soda
2 tsp. vanilla	$\frac{1}{2}$ tsp. salt
12 oz. pkg. choc. chips	1 can sweetened condensed milk
2 T. butter	
2 tsp. vanilla	$\frac{1}{2}$ tsp. salt

Cream shortening and sugar. Add eggs and vanilla and dry ingredients. Put  $\frac{2}{3}$  of this mixture in  $10 \times 15$ " jelly roll pan. In microwave proof bowl, place choc. chips, cond. milk, butter, vanilla and salt. Cook and stir until choc. chips melt. (1-2 min.). Pour over oatmeal mixture, top with remaining oatmeal dough by spoonfuls. Bake 25-30 min. at  $350^{\circ}$ .

Mrs. Robert (Beverly) Loken

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Will someone be helped today  
because I made the effort to  
reach him?



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## CRUNCH BARS

1/2 C. oleo	1/4 tsp. baking powder
3/4 C. sugar	1/4 tsp. salt
2 eggs	2 Tblsp. cocoa
1 tsp. vanilla	1/2 C. chopped pecans
3/4 C. flour	2 1/2 C. min. marshmallows

## TOPPING:

6 oz. semi-sweet choc. chips  
1 C. peanut butter  
1 1/2 C. Rice Krispies

Cream oleo & sugar; add eggs & vanilla. Add flour, baking pwd, salt & cocoa, sifted together. Spread mixture in a greased 9x13 pan and bake at 350° for 15-20 min. Remove from oven and place marshmallows evenly over cake. Return to oven for 2 min. more. Cool for 30 min. Melt choc. chips; add peanut butter and cereal. Mix and spread. Cut into bars.

Mrs. Ernest (Eunice) Fosheim

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## PEANUT BAR KRISPIES

1 1/2 C. flour	2/3 C. brown sugar
1/2 tsp. baking pwd.	1/2 C. oleo
1/4 tsp. soda	1 egg
1/2 tsp. salt	1 tsp. vanilla

Combine and pat down in greased 11x15 jelly roll pan. Bake 10 min. Cover with 2-3 C. marshmallows and put in oven for another 2 min.

Heat in double boiler, stirring constantly:

2/3 C. white syrup	1/4 C. oleo
2 tsp. vanilla	12 oz. peanut butter chips

Add: 2 C. Rice Krispies & 2 C. salted peanuts  
Put on marshmallows and pat down.

Esther (Eliason) Williams  
Leone (McKittrick) Swanson

He is happiest, be he king or peasant  
Who finds peace in his home.

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### PECAN BARS

1/2 c. butter	1/2 tsp. salt
1 c. sugar	3/4 c. flour + 1 T.
2 eggs	1 c. pecans
1 tsp. baking powder	

Mix in order given. Place in 9x13" PAN. Bake at 350° for 20 min. Cover with miniature marshmallows (3 cups) and return to oven and bake 3 more min. until marshmallows puff up. Remove from oven, cool and frost with following frosting:

6 T. oleo, melted and brown  
1½ c. powdered sugar  
1 tsp. vanilla                      cold coffee

Mix first three ingredients and add coffee to make it the right consistency to spread a thin coating over the marshmallows.

Mrs. Selmer (Elsie) Sigdestad

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### CARMEL BARS

1 box Swiss Chocolate Cake Mix  
3/4 c. melted butter or margarine  
1 c. walnuts  
1/3 c. carnation milk

Mix together the above ingredients. Put half of cake mixture into a 9x13" pan. Bake 10 min. at 350°. Melt 1 pkg. of Kraft caramels with 1/3 c. of carnation milk in double boiler. Pour over the cake and add a layer of chocolate chips; add the rest of the cake mixture and spread evenly. Bake another 15 min. Cool well before cutting into bars.

Mrs. Reuben (Vannie) Brandlee

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What lies behind us and  
what lies before us are  
small matters compared  
to what lies within us.



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## FUDGE BARS

2 c. sugar	3 c. graham cracker crumbs
1 c. cream	1/2 c. nuts
3 T. cocoa	2 tsp. vanilla
1 pkg. min. marshmallows	3 T. butter

Cook sugar, cream and cocoa to soft-ball stage. Cool slightly. Add graham cracker crumbs, nuts, vanilla and marshmallows. Pour into 9x13" pan. Cut into squares when cool.

Mrs. Jerome (Myrna) Mork

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## MATRIMONIAL CAKE BARS

3/4 c. butter	1 1/4 c. oatmeal
1 c. brown sugar	1/2 tsp. soda
1 1/2 c. flour	1/4 tsp. salt

Mix dry ingredients, add butter and mix as for pie crust. Put about 3/4 of dry mixture in bottom of greased pan, then put all of date filling on that. Put the rest of dry mixture on top and bake in mod. oven 25-30 minutes.

### FILLING:

1 pkg. dates, cut	1/2 c. sugar
1 c. water	1 T. butter

Boil until thick and let cool. These bars are good served with whipped cream.

Mrs. Oscar (Bertha) Kambestad

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## MYSTERY BARS

### First layer:

1/4 c. brown sugar	1/2 c. shortening
1/4 c. white sugar	1 c. flour

Mix thoroughly and pat down in cake pan and bake in 325° oven until light brown.

### Second layer:

2 eggs, beaten light	1/4 tsp. salt
1 c. brown sugar	1 tsp. vanilla
2 T. flour	1/2 c. chopped nuts
1/2 tsp. baking powder	1 c. coconut

Mix well and spread over first layer and bake until golden brown. Cut in bars when cool.

Mrs. Herman (Esther) Anderson

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## CARROT BARS

4 eggs, beaten	1 tsp. salt
2 C. sugar	3 sm. jars strained carrots
2 1/2 C. flour	1 tsp. vanilla
2 tsp. soda	1 1/2 C. salad oil
2 tsp. cinnamon	

Bake at 350° for 25 min. in a jelly roll pan.

### ICING:

4 oz. cream cheese	3 1/2 C. pwd sugar
1/4 C. margarine	1/2 tsp. vanilla

Soften margarine and cream cheese; add sugar & vanilla and beat. May need a bit of water. Nuts may be sprinkled over the icing.

Mrs. Warren (Janice) Brandlee  
Nikki Brandlee

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## ELDA'S ST. PATRICK'S & MINT BROWNIES

Melt 2 cubes butter or margarine and 4 sq. of chocolate. Let cool.

Beat 4 eggs and 2 C. sugar for 7 min. then add the butter and chocolate. Add: walnuts or pecans, opt.

1 tsp. baking powder	1/2 tsp. salt
1 C. flour	2 tsp. vanilla

Bake at 350° for 35 minutes.

### MINT FROSTING:

3 C. powdered sugar (or 1 box). Add 1 Tblsp. butter and enough cream to make good spreading. Add mint flavoring and green color.

### TOP CHOCOLATE GLAZE:

Melt 3 1/2 sq. chocolate with 1 Tblsp. butter. Pour over top of green frosting.

This will store in freezer until you want to serve it. It will thaw out while rest of meal is being eaten.

Mrs. Gary (Margaret) Fosheim



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## MACAROOON BROWNIES

2 C. white sugar	2 tsp. vanilla
1 C. shortening	Nuts
4 eggs	1-14 oz. swt. condensed milk
10 Tblsp. cocoa	10 oz. coconut
1 1/2 C. flour	

Cream sugar, shortening & eggs. Beat in cocoa, flour and vanilla. Stir in nuts. Spread on greased & floured 10x15 in. pan. Mix condensed milk & coconut and spoon over brownie mixture. Bake at 350° for 25-20 min.

### FROSTING:

1/2 C. margarine	1/2 C. milk
1/2 C. cocoa	2 C. white sugar

Combine and bring mixture to boil. Boil for 1 min. Remove from heat and stir until cool and creamy. Spread onto cooled brownies.

Glenda (Bakken) Raap

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## TOLL HOUSE MARBLE SQUARES

Sift together and set aside:

2 1/4 C. flour	
1 tsp. soda	1 tsp. salt

Blend:

1 C. oleo or shortening	
3/4 C. white sugar	1 tsp. vanilla
3/4 C. brown sugar	1/2 tsp. water

Beat in 2 eggs. Add flour mixture and mix well.  
(Optional: 1/2 c. nuts or 1 C. coconut)

Spread in 9x13 pan. Sprinkle one 6 oz. pkg. chocolate chips over top of batter. Bake one minute; run knife through batter to marbelize. Then bake 14 min. Cool and cut.

Laurel Sandvik

Everything has its beauty, but not everyone sees it.

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## CHOCOLATE RAISIN BARS

1-15 oz. Sweetened condensed milk  
2-1 oz. sq. unsweetened chocolate  
2 C. raisins  
1 C. butter or marg.  
1 1/3 C. br. sugar      3/4 tsp. salt  
1/2 tsp. vanilla      1/2 tsp. baking powder  
1 3/4 C. sifted flour      2. C. rolled oats

Combine sweetened condensed milk and chocolate. Heat over hot water until chocolate melts. Stir in raisins; cool slightly. Cream together butter & br. sugar until light and fluffy. Add vanilla; beat well. Sift together flour, salt & baking powder. Gradually stir into creamed mixture. Add oats; mix until crumbly. Press half of crumb mixture in greased 13x9x2 in. pan. Spread with chocolate mixture. Sprinkle with remaining crumbs. Bake in moderate oven, 350°- 30-35 min. Cool in pan on rack. Cut in 3x1 in. bars. Makes 3 doz.

Eileen (Loken) Halverson

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## SOUR CREAM RAISIN BARS

### 1st Layer:

1 C. brown sugar      1 3/4 C. oatmeal  
1 C. oleo      1 3/4 C. flour  
1 tsp. soda

Mix until crumbly. Press 1/2 in pan 9x13 in. Bake at 350° for 15-20 min.

### 2nd Layer:

4 egg yolks      1 1/2 C. sugar  
2 C. sour cream      2 C. raisins

Cook until thick. Pour over crust; top with remaining crumbs. Bake another 10-15 min.

Evonne (Brandlee) Wietgreffe

There is no living in love without some sorrow.  
But the greatest sorrow is not to love.



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## RAISIN BARS

Cook 1 C. raisins, covered with water, until tender.

### Cream:

1/2 C. shortening	1 egg
1 C. sugar	1 tsp. vanilla

### Sift:

1 tsp. nutmeg	1 tsp. baking powder
1 tsp. cinnamon	1/2 tsp. soda
1 tsp. pumpkin pie spice	
2 C. flour	

Add alternately with 3/4 C. raisin liquid. Add creamed sugar, shortening and egg. Put in 9x13 pan, greased and floured. Bake at 350° for 20 min. or until done.

Margie (Swanson) Meyer

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## RAISIN CREAM BARS

1 1/2 C. oatmeal	1/2 tsp. soda
1 1/2 C. flour	1 C. oleo
1 C. brown sugar	

Mix to crumbly stage. Pat 3/4 of mixture in a 9x13 pan. Bake 10 min.

### FILLING:

1 C. raisins	4 egg yolks
2 C. sour cream	1 C. sugar

Cook about 3 min. Pour over crust; add remaining crumbs and Bake at 350° for 10 min.

Mrs. Joel (Jenean) Williamson

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## BARS

2 eggs, beaten	1/2 C. nuts
1 C. sugar	2 C. small marshmallows
2/3 C. oleo	12 oz. butterscotch or choc. chips
2 1/2 C. gr. cracker crumbs	3 Tblsp. peanut butter
1/2 C. coconut	

Mix eggs, sugar and oleo. Cook until thick, stirring constantly. Cool. Add crumbs, coconut, nuts & marsh. Put in 9x13 pan. Melt chips & peanut butter & spread over the mixture.

Evelyn (Simonson) Abraham

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## PRAYER BARS

### Bottom Layer:

1/2 C. butter	1 1/2 tsp. vanilla
4 Tblsp. cocoa	2 C. crushed gr. crackers
1/2 C. pwd. sugar	3/4 C. coconut
1 beaten egg	1/2 C. chopped nuts

Melt butter, cocoa, over hot water. Remove from heat. Add pwd. sugar, egg & vanilla. Set aside. Mix together nuts, crumbs & coconut. Add to 1st mixture and mix well. Press into 9x13 pan and chill.

### 2nd Layer:

1/4 C. butter	2 1/2 tsp. vanilla pudding
2 Tblsp. milk	mix
1 tsp. vanilla	2 C. pwd. sugar

Melt butter, milk & vanilla together; add pudding mix and cook 1 min., stirring constantly. Remove from heat and add powdered sugar. Blend well and spread over chilled 1st layer. Chill again.

### 3rd Layer:

Melt 12 oz. chocolate chips and spread over top of 2nd layer. Chill. Bring to room temperature when cutting or it may crumble. Store in refrigerator until ready to serve.

Mrs. Jeff (Mary) Skaare

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## DUNCAN HINES BARS

1 Duncan Hines chocolate cake mix (with butter)  
1 can cherry pie filling  
2 eggs, well beaten  
1 tsp. almond extract

Mix together and bake in a cookie sheet about 25-30 min. at 350° or when tested with toothpicks.

Frost with Chocolate Chip Frosting Mix. Mix well so cherry pie filling gets mixed into cake. Do not follow recipe on back of cake mix box; just the recipe above.

Carol Sigdestad



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## NUT GOODIES

Melt:

- 12 oz. pkg. choc. chips
- 12 oz. pkg. butterscotch chips

Add:

- 3 T. cocoa
- 1 T. melted shortening
- 2 c. crunchy peanut butter

Spread 1/2 of the above mixture in a 11x16" pan. Chill until cold or put in freezer for a short time.

Melt 2 sticks margarine and add:

- 1/4 c. Instant Van. pudding (1/2 pkg.)
- 2 lbs. pwd. sugar
- 1/2 c. evaporated milk
- 1/2 tsp. maple flavoring

Spread over the chocolate layer. Add 1 lb. Spanish peanuts to the remaining choc. mixture and spread on top as third layer. Keep cool. Cut in small pieces. Freeze well.

Mrs. Oscar (Helen) Loken

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## ANGEL BARS

- |                             |                               |
|-----------------------------|-------------------------------|
| 1 c. sugar                  | 1 box vanilla wafers (12 oz.) |
| 1/2 c. butter               | 1 1/2 c. flaked coconut       |
| 3 eggs, added one at a time |                               |
| 1 tsp. vanilla              |                               |

Mix together and press in 10x15" pan with wet fingers. Bake at 325° for 20-25 min.

TOPPING:

- |                  |                          |
|------------------|--------------------------|
| 1/2 c. butter    | 5 T. cream or Cond. milk |
| 1 c. brown sugar | 1/2 c. nuts              |
- Boil 3 min. and spread on bars. Broil until bubbly.

Mrs. Selmer (Elsie) Sigdestad

The only way to have a friend,  
Is to be one.

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### FROSTED SPICE BARS

2 C. sifted flour	1/2 C. margarine
1/4 tsp. salt	1/2 C. sugar
1/2 tsp. soda	2 eggs
1 tsp. cinnamon	1/2 C. molasses
1/2 tsp. ginger	1/2 C. milk
1/2 tsp. cloves	1 C. raisins
	1/2 C. chopped nuts

Sift together the flour, salt, soda and spices. Cream the margarine and add the sugar gradually; beating until light and fluffy. Add the eggs one at a time, beating after each addition. Stir in the molasses. Add the sifted dry ingredients alternately with the milk and blend until smooth. Fold in the raisins and nuts. Pour the batter into buttered 10x15" pan and bake at 375° for 20 min. Combine 2 Tblsp. softened margarine with 2 C. powdered sugar and enough cream to moisten. Spread on warm bars and cut into squares. Makes 3 to 4 doz. bars.

Mrs. Nels (Margaret) Williamson

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### PRETZEL AND CEREAL BARS

1 C. white sugar  
1 C. white syrup

Cook for 1 min. after coming to a boil and then add 1 C. peanut butter and stir until melted.

To above mixture add and mix until coated:

2 C. broken pretzel sticks  
4 C. Special K cereal  
1 C. salted peanuts

Put into 9x13 greased pan. Cut in squares when cool.

Myrene (Brandlee) Brockel

Don't praise yourself; Let others do it.



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## ENGLISH PRAYER BARS

### 1 st Layer:

1/2 C. butter	1 egg
1/4 C. sugar	2 C. crushed gr. crackers
1/3 C. cocoa	1 C. coconut
1 tsp. vanilla	1/2 C. walnuts

### 2nd Layer:

1/4 C. soft butter	2 drop green food coloring
2 Tblsp. milk	1/4 tsp. mint flavoring
2 C. pwd. sugar	

### 3rd Layer:

3 oz. (1/2 C.) chocolate chips  
1 Tblsp. butter

Mix thoroughly first 8 ingredients. Put in bottom of 9x9 pan. Blend 2nd group and spread over bottom layer and chill. Melt chocolate chips with butter over low heat and spread over 2nd layer. Chill. Keep in refrigerator or freezer. Cut in 1 in.squares.

Gladys (Loken) Acker

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## BUTTERSCOTCH CHEESECAKE BARS

1-12 oz. pkg. butterscotch chips  
1/3 C. margarine  
2 C. gr. cracker crumbs  
1 C. chopped nuts (optional)  
1-8 oz. pkg. cream cheese, softened  
1-14 oz. can sweetened condensed milk  
1 tsp. vanilla  
1 egg

Preheat oven to 350°. In medium saucepan, melt chips and margarine; stir in crumbs and nuts. Press half of mixture firmly into greased 9x13 pan. In large bowl beat cheese until fluffy; beat in sweetened condensed milk, vanilla & egg. Mix well. Pour into pan and top with remaining crumb mixture. Bake 25-30 min. or until toothpick inserted near center comes out clean. Cool to room temperature before cutting into bars. Refrigerate leftovers.

Mrs. Mark (Deb) Brandlee

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### MARSHMALLOW & PEANUT BUTTER SQUARES

- 1 C. peanut butter
- 1/2 C. margarine
- 2 pkg. butterscotch chips

Melt together. Remove from heat and stir in 1 pkg. miniature colored marshmallows. Press into buttered pan and refrigerate. Cut into squares.

Alice (Fosheim) Hodel

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### PEANUT BUTTER BARS

- 2 C. graham crackers, crushed
- 2 sticks oleo
- 3 C. powdered sugar
- 1 C. peanut butter

Mix all together and press into 9x13 pan.

Melt together:

- 12 oz. chocolate chips or
  - 6 oz. chocolate chips & 6 oz. butterscotch chips
- Spread on bars and cut before set.

Carol (Skaare) Johnson

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### SIMPLE ANGEL Food bars

- 1 pkg. 1 step Angel Food (Be sure it's 1 step)
- 1 can lemon pie mix
- 1 C. coconut

Mix all 3 ingredients and bake in a 9x13 pan at 350° for 25-30 min. or 20 min. in a jelly roll pan.

### FROSTING:

- 2-3 oz. pkgs. cream cheese
- 1 C. powdered sugar      1/2 tsp. vanilla
- 1/4 C. butter              1/4 C. walnuts
- 1/4 C. toasted coconut

Combine cream cheese, pwd. sugar, butter & vanilla. Frost bars and sprinkle with nuts and coconut.

Esther (Eliason) Williams



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## ORANGE SLICE BARS

2 c. flour, sifted	1 tsp. baking powder
1/4 tsp. salt	1 c. candy orange slices, cut
1/2 c. walnuts, chopped	4 eggs
2 c. brown sugar	1 tsp. vanilla

Mix together and pour onto greased cookie sheet. Bake at 300°-350° oven until golden brown.

### ICING:

1 c. milk, scalded	3 c. powdered sugar
2 T. melted butter	1/2 tsp. vanilla

Mix and spread over the baked cookie sheet. Cut when cool.

Mrs. Ralph (Blanche) Anderson

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## BROWNIES

3/4 c. flour	1/3 c. dry milk
1 1/4 c. sugar	1/2 c. shortening, soft
1/2 tsp. baking powder	2 eggs, unbeaten
1/4 tsp. salt	2 T. water
1/2 c. cocoa	1 tsp. vanilla
	1/2 c. nutmeats, broken

In a 2 qt. bowl, sift flour, sugar, baking powder, salt cocoa and dry milk. Add all at once, the shortening, eggs, water and vanilla. Mix until well blended then beat hard for 1 min. Stir in the nuts and spread in 8x12" pan and bake at 350° for 25 min. Cool in pan.

Mrs. Norman (Veona) Holden

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## MAY BARS

2 c. graham cracker crumbs	
1/2 c. melted butter	1/4 c. powdered sugar

Mix together and put in 9x12" pan. Bake 5 minutes.

Mix 1 can Borden's sweetened condensed milk, 1 box (8 oz.) of coconut, spread over crumb mixture. Bake 15 minutes.

Melt 6 Hershey bars, while still warm, put on top and spread for frosting.

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## LO-CAL DOUBLE FROSTED BROWNIES

1/2 C. margarine	1 tsp. vanilla
2 sq. (1 oz. each) un-	1/2 C. flour with,
sweetened choc. divided	1/4 tsp. salt
2 eggs	Fondant Frosting
1 C. sugar	

In heavy saucepan melt butter and 1 sq. of chocolate; cool. In bowl, beat eggs until blended; add sugar and vanilla; mix well. Stir in melted choc. and flour mixture until well blended. Spread in greased 9 in. square baking pan. Bake in preheated 350° oven for 20-25 min. or until cake pulls away from sides of pan. Cool. Spread with Fondant Frosting. Melt remaining square of chocolate; spread evenly over Fondant Frosting. Chill several hours or until firm. Cut into 64 squares. 57 calories each square.

### FONDANT FROSTING:

In small heavy saucepan mix 3/4 C. sugar, 3 Tblsp. margarine and 1/4 C. half-and-half. Bring to a boil; reduce heat to medium and cook without stirring until soft-ball stage (236° on candy thermometer). Cool until lukewarm. Add 1 tsp. vanilla; beat until spreading consistency.

Mrs. Mark (Deb) Brandlee

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## FUDGEY BROWNIES

3/4 C. cocoa	2 eggs
1/2 tsp. baking soda	1 1/3 C. flour
2/3 C. veg. oil	1 tsp. vanilla
1/2 C. boiling water	1/4 tsp. salt
2 C. sugar	

Stir cocoa and baking soda in bowl. Blend in 1/3 C. veg. oil. Add boiling water; stir until mixture thickens. Stir in sugar, eggs and remaining 1/3 C. veg. oil; stir until smooth. Add flour, vanilla and salt; blend completely. Pour into lightly greased 13x9 in. pan. Bake at 350° for 35-40 min. Cool. Frost if desired.

Monica (Sandvik) Oberle



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## APPLE DANISH

### Crust:

2 1/2 C. flour                      1 tsp. salt  
1 C. shortening (I use 1/2 butter-1/2 shortening)  
1 egg yolk, beaten; add milk to = 2/3 cup

1 C. crushed corn flakes, approximately 10 sliced apples, 3/4-1 C. sugar and 1 tsp. cinnamon.

Cut crust ingredients together. Roll 1/2 out for the bottom crust to line 10x15 in. pan. Sprinkle with corn flakes. Place apples-sprinkle with cinnamon and sugar. Roll top crust. Beat egg white until frothy and spread on top crust. Cut slits and bake at 350° for 50 min. Drizzle with powdered sugar frosting while still warm.

Shirley (Raap) Bruhn

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## BARS

1/2 C. margarine                      3/4 C. flour  
3/4 C. sugar                          1/4 tsp. baking powder  
2 eggs                                  1/4 tsp. salt  
1 tsp. vanilla

Mix and put in greased 9x13 pan. Bake at 350° for 15-20 min. Put 2 1/2 C. marshmallows on and bake 2 1/2 min. more. Cool 30 min.

Melt and spread on top:

1 C. choc. chips  
1 C. chunky peanut butter  
1 1/2 C. Rice Krispies

Barb Anderson

Not everything that is faced can be changed;  
But nothing can be changed until it is faced.

---

## FUDGE MELTAWAYS

1/2 c. oleo	1 sq. chocolate
1/4 c. sugar	1 tsp. vanilla
1 egg, beaten	2 c. graham cracker crumbs
1 c. coconut	1/2 c. nuts
1/4 c. oleo	1 T. milk
2 c. powdered sugar	1 tsp. vanilla
1½ sq. unsweetened chocolate	

Melt 1/2 c. oleo and 1 sq. chocolate (1½ oz.) in a saucepan. Blend sugar, vanilla, egg, crumbs, coconut and nuts into oleo, chocolate mixture. Mix well and press into a 9x9" pan. Refrigerate. Mix 1/4 c. oleo, milk, powdered sugar and vanilla. Spread over crumb mixture. Chill. Melt 1½ squares chocolate and dribble over chilled filling. Chill again and serve.

Alice (Simonson) Bakken

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## BLONDE BROWNIES

1 c. butter, melted	1 lb. light brown sugar
4 eggs	1 tsp. vanilla
2½ c. flour	2½ tsp. baking powder
1 tsp. salt	1-6 oz. pkg. choc. chips
1 c. chopped pecans	

Mix butter and brown sugar well; add eggs, one at a time, beating well after each addition. Add vanilla; set aside. Mix dry ingredients. Add to first mixture; mix well. Add chocolate chips and pecans; stir. Spread in greased pan. Bake at 350° for 30-35 min. Yield 18-24 squares.

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The more you give, the more you get---  
The more you laugh, the less you fret---  
The more you do Unselfishly,  
The more you live Abundantly---  
The more of everything you share,  
The more you'll always have to spare---  
The more you love, the more you'll find  
That life is good and friends are kind---  
For only What We Give Away,  
Enriches Us from Day to Day.



100

Cakes  
Frosting  
Candy

100

100

100







---

## SCRIPTURE FRUIT CAKE

4½ c. I Kings 4:22	That's flour
2 c. Jeremiah 6:20	Sugar
2 c. 1 Samuel 30:12	Dates, figs, or raisins
2 c. Nahum 3:12	Figs
2 c. Numbers 17:8	Almonds
2 T. 1 Samuel 14:25	Honey
1 tsp. Leviticus 2:13	Salt
6 tsp. Jeremiah 17:11	Eggs
1/2 c. Judges 4:19	Milk
2 tsp. Amcs 4:5	Baking Powder or leaven
2 tsp. II Chronicles 9:9	Spices

Cream the butter and sugar and add beaten eggs and honey. Add alternately the milk and flour mixture, then floured fruits and nuts. Bake in loaf pan at 325° for 1 hour.

Mrs. Selmer (Elsie) Sigdestad  
(I thought this was really a good recipe.)

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## CHOCOLATE ZUCCHINI CAKE

3 eggs, beaten	1/2 c. cocoa
2 c. sugar	1½ tsp. soda
3/4 c. margarine	2½ tsp. baking powder
1/2 c. milk	1 tsp. salt
2 c. peeled grated Zucchini	
1 tsp. cinnamon	2½ c. flour
walnuts	

Mix all ingredients. Bake in bundt pan for 1 hr. at 350°.

Joan (Bakken) Sigdestad

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## SPECIAL CUPCAKES

Mix 1 chocolate cake mix according to recipe. Fill cupcake papers half full. Mix: 8 oz. Cream Cheese with 1/3 c. sugar, 1 egg and dash of salt. Add 6 oz. choc. chips. Drop by teaspoonful onto batter. Bake according to mix recipe.

Mrs. Warren (Janice) Brandlee

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Happiness is where it is found,  
And seldom where it is sought.

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## CHOCOLATE CANDY CAKE

Here's a chocolate cake that is delicious with either white or chocolate icing. Just right for a family of two.

1/2 c. water	4 T. cocoa
1/4 c. shortening	1 c. sugar
1 egg	1 tsp. vanilla
1 1/4 c. flour	1 tsp. soda
pinch of salt	1/2 c. sour milk or buttermilk
1 T. sour cream is good in this.	

Cook water and cocoa until thick. Add shortening and sugar and cool until medium warm. Then add egg and vanilla. Sift together the dry ingredients and add alternately with sour milk to cocoa mixture. 350° F. - 25 minutes in a well greased and floured 9" square pan or smaller rectangular pan.

June (McKittrick) Swanson

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## COLA CAKE

1 c. flour	1 c. sugar
1/2 tsp. baking soda	1/2 c. margarine
1/2 c. coke	1/4 c. miniature marshmallows
2 T. Cocoa	1/4 c. buttermilk
1 egg, beaten	

In large bowl, mix flour, sugar and soda and set aside. In saucepan over low heat, stir margarine, coke, marshmallows and cocoa until melted and blended. With whisk or fork stir into flour mixture. Stir in buttermilk and egg. Into a greased 8x8" pan 350° for 30 minutes. Frost with chocolate frosting.

Mrs. Bob (Carol) Simonson

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## HAPPINESS CAKE

1 c. Good Thoughts	1 c. Consideration for others
2 c. Sacrifice	1 c. Kind Deeds
2 c. Well beaten Faults	3 c. Forgiveness

Mix thoroughly. Add tears of Joy, Sorrow and Sympathy. Flavor with Love and Kindly Service. Fold in 4 c. of Prayers and Faith. BLEND WELL. Bake with Warmth of Human Kindness and serve with a Smile at any time. It will satisfy the Hunger of Starved Souls.

Mrs. Leonard (Sandi) Sigdestad



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### RHUBARB CAKE

1½ c. brown sugar	1 egg
1/2 c. shortening	1 tsp. soda dissolved in
2 c. flour	1 c. milk
1½ c. Rhubarb, cut fine	

Mix the ingredients in order given and pour into 9x13" pan. Sprinkle 1/2 c. brown sugar over cake and then sprinkle with cinnamon. Bake in 350° degree oven for 35 minutes.

Pamela (Sandvik) Kirchmeier

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### OHIO'S BEST CAKE

2 c. flour	2 c. sugar
2 tsp. soda	1 tsp. salt

Stir together with spoon, add 20 oz. can crushed pineapple, unsweetened and undrained.

2 eggs	3/4 c. walnuts
1 tsp. vanilla	

Stir with spoon. Bake 45 min. in 350° oven.

Frosting:

8 oz. cream cheese	1/2 c. margarine
1 1/3 c. pwd. sugar	1 tsp. vanilla

Spread on top of cake, when cool.

Carol (Skaare) Johnson

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### WATERGATE CAKE

1 pkg. White Cake mix	1 box Pistachio Instant
3 eggs	Pudding Mix
3/4 c. Vegetable Oil	1 c. 7 Up or Club Soda

Blend all ingredients in large mixing bowl. Beat for 2 minutes. Bake in 9x13" pan at 325° for 40-45 min.

Cover Up Frosting:

2 pkg. Dream Whip or 1 bowl Cool Whip
1½ c. cold milk
1 box Pistachio Pudding Mix

Beat until stiff and spread on cooled cake. Sprinkle top with nuts, optional. Refrigerate till ready to eat.

Ida (Olson) Peterson

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### MOCK ANGEL FOOD CAKE

2 c. cake flour	6 egg whites
2 c. sugar	1/3 tsp. salt
1 c. boiling water	1/2 tsp. cream of tartar
1 tsp. vanilla	2 tsp. baking powder

Sift 7 times, the flour and sugar. Add the water, stir and cool thoroughly.

Beat egg whites, salt and cream of tartar until stiff. Beat in baking powder and vanilla. Fold egg whites very carefully into batter. Bake at 300° for 45-55 min. in 9x13" greased loaf pan. It is usually more tender the second day. Frost with white fluffy icing.

Mrs. Maynard (Lorinda) Sigdestad

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### LAZY DAISY CAKE

2 eggs	1 c. sugar
1/4 tsp. salt	1 tsp. vanilla

Beat until creamy and stiff.

Add:

1 c. cake flour (have used regular flour but cake flour is better)  
1 tsp. baking powder

Bring to boil:

1/2 c. milk                      1 T. butter

Add to batter and beat (batter is thin)

Bake 40 minutes at 350° in 9x13" pan.

ICING:

Melt 5 T. butter or oleo    2/3 c. brown sugar  
2 T. cream.

When cake is done, sprinkle 1/2 c. coconut and 1/2 cup nuts on top and dribble with icing. Put under broiler until sugar crystalizes.

Shirley (Raap) Bruhn

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If we are grounded in  
simplicity,

We can deal with  
complexity.



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## RED VELVET CAKE

2½ c. cake flour	1½ c. sugar
1 c. buttermilk	1½ c. cooking oil
2 eggs	1 tsp. vanilla
1 tsp. soda	1 tsp. cocoa
1 oz. red food color	

Mix all ingredients together, one at a time. Bake in 2 layers or loaf pan for 30 min. at 350°.

### Icing:

1 box powdered sugar	1-3 oz. pkg. cream cheese
1 stick margarine	1 tsp. vanilla

If you would want to stir in Pecans or coconut or both use 1 cup of each.

Mrs. Elmer (Frances) Williams

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## BEATNIK CAKE

2 c. mashed beets	4 eggs
1½ c. cooking oil	2 tsp. soda
1½ tsp. vanilla	2 c. sugar
2/3 c. cocoa	2½ c. flour
2 tsp. salt	

Mix all ingredients together and put in 9x13" greased pan. Bake at 350° until done. Frost with white frosting.

Mrs. Ray (Joanne) Brandlee

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## QUICK EASY WINE CAKE

1 pkg. yellow cake mix	1-4½ oz. pkg. Vanilla Pudding
4 eggs	¾ c. Oil
¾ c. Sherry wine (Gallo is best and cheap)	
1 tsp. nutmeg	

Combine all ingredients, mix with electric beater about 5 min. at moderate speed. Pour into greased tube pan and bake at 350° about 45 min. until done. Turn out on rack and sprinkle with powdered sugar.

Selma (Holden) Brandvold

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Each of us has abilities in different amounts;  
It's not the capabilities, but how they're used,  
that counts!

---

### ANGEL FOOD CAKE

Sift together 4 times;

1 c. sifted cake flour      3/4 c. sugar

Beat till foamy:

1-3/4 c. egg whites      3/4 tsp. salt

Sprinkle in: 1 1/2 tsp. cream of tartar

Beat stiff at high speed adding: 3/4 c. sugar, small amount at a time.

Add: 1 tsp. vanilla      1/4 tsp. almond extract

Fold in flour, sugar mixture 1/4 at a time.

Bake 40-45 minutes at 325°-350°.

Carol (Skaare) Johnson

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### BLACK BOTTOM CUPCAKES

Combine until smooth:

2 eggs

1 (8 oz.) pkg. cream cheese  
(room temp.)

1/3 c. sugar

1/8 tsp. salt

Add 6 oz. pkg. chocolate chips. Set aside.

Mix together:

2 1/2 c. flour

1 T. vinegar

2 c. sugar

1 c. water

1/2 tsp. salt

1 tsp. soda

1/4 T. cocoa

1 tsp. vanilla

1/3 c. oil

Mixture will be thin. Fill paper cups 1/3-1/2 full.

Top with large spoonfull of cheese mixture. Bake 350° for 20-25 min. Do not overbake.

Iva (Sandvik) Anderson

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### VARIETY CAKE

2 c. sugar

2 tsp. soda

1 1/4 c. cake flour

1/2 tsp. salt

1 c. reg. flour

Add:

2 c. sour cream

1 tsp. vanilla

4 eggs, beaten

Mix well and bake 45 min. at 350°. For chocolate cake add 4 T. cocoa. For spice cake add 1 tsp. cinnamon, 1/2 tsp. cloves. Raisins or nuts if desired.

Noel (Skaare) Anderson



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### APPLE SAUCE CAKE

1/2 c. shortening	1 c. sugar
2 eggs	1½ c. apple sauce, unsweetened
2 c. flour	2 tsp. soda
1/2 tsp. cloves	1/2 tsp. cinnamon
nuts	1 c. raisins, plumped in hot water

#### Method:

Cream sugar and shortening. Add eggs and beat until fluffy. Sift together, flour, salt and spices. Add alternately with applesauce. Fold in raisins and nuts. Bake in a 9x13" pan or larger if you want a lower cake, 12x15" for 45 min. at 350°.

Topping may be added:

2/3 c. crushed cornflakes or 40% Bran Flakes  
2 T. soft butter  
1½ c. sugar

Combine the three ingredients and sprinkle over cake and bake. I like this better than frosting.

Gina (Loken) Skaare

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### LEMONADE CAKE

1 lemon cake mix	4 eggs
1 c. & 2 T. water	1-3 oz. pkg. Lemon--gelatin
1/3 c. salad oil	

Mix together in mixer and put in 9x13" pan. Bake 35 min. at 325°. Remove from oven. Poke cake full of holes. Pour topping over, place back in oven for 5 min. more.

#### Topping:

1 sm. can frozen Lemonade, thawed  
2½ c. powdered sugar

Mix until smooth

Mrs. Elmer (Frances) Williams

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### BEST CARROT CAKE

2 c. sugar	2 c. grated carrots
4 eggs	1 sm. can crushed pineapple
2/3 c. oil	2½ c. flour-(add 1 tsp. salt and 1 tsp. soda) to flour
1 c. nut meats	1 tsp. cinnamon
1½ tsp. nutmeg	

Beat eggs and sugar. Add rest of ingredients and mix with spoon. Add flour and nuts last. Bake in "long" pan 350° for 40 min. or two layers.

Mrs. Rudy (Lois) Simonson

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## CHOCOLATE CHIP CAKE

1 c. chopped dates	1 c. hot water
1 c. butter	1 c. sugar
2 eggs	1 tsp. vanilla
1 3/4 c. flour	1 tsp. salt
1 tsp. baking powder	1 T. cocoa
1 c. chocolate chips	1/2 c. nuts

Put dates in hot water - in other bowl, cream butter and sugar, beat in eggs and vanilla. Add dates and water and 1/2 c. chocolate chips. Beat well, add flour, etc. Put nuts and 1/2 c. chocolate chips on top. Put in 9x13" pan. Bake in 350° oven for 40 minutes.

Lila (Sandvik) Taplin

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## CHOCOLATE CUP CAKES

Sift together:

1½ c. flour  
1 tsp. soda  
1/2 tsp. salt  
1/3 c. cocoa  
1 c. sugar

Add:

1 egg, beaten  
1/2 c. shortening  
1/2 c. sour milk or buttermilk  
1 tsp. vanilla

Beat with electric beater. Add 1/2 cup hot water. Bake in 18 cup cakes or 8x8" pan in 350° oven for 25 minutes.

Mrs. Palmer (Hilda) Loken

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## AUNT ANNA'S CHOCOLATE CAKE

Sift together 4 times:

2 c. white sugar	2½ c. flour
5 T. cocoa	1 tsp. baking powder
1/4 tsp. salt	

Make a well. Add:

2 unbeaten eggs	1 c. salad oil
1 c. buttermilk	1 tsp. vanilla
2 tsp. soda in 1 c. hot water	

Beat at medium speed for 2 minutes. Batter will be thin. Bake at 325° for 25 minutes.

Joy Skaare



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## DOUBLE FUDGE ZUCCHINI CAKE

Preheat oven to 350°

Beat the following ingredients smooth and set aside:

1/2 c. marg. or butter	1/2 c. salad oil
1 3/4 c. sugar	2 eggs, beaten
1 tsp. vanilla	

Sift the following together:

1/4 tsp. salt	1/2 tsp. baking powder
1 tsp. cinnamon	5 T. cocoa
2 1/2 c. flour	

Add the dry ingredients alternately with 1/2 c. buttermilk into which you have stirred 1 tsp. soda, to the butter-sugar mix which you have set aside.

Add to the mixture, 2 c. grated zucchini, 1 c. semi-sweet chocolate chips and 2/3 c. chopped walnuts.

Place cake batter in 9x13" greased and floured pan.

Sprinkle 1 more cup chocolate chips over the top and bake at 350° for 45 minutes.

Note: I prefer using half semi-sweet and half milk chocolate chips over the top.

Gladys (Mork) Mathis

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## WACKY CAKE

1 1/2 c. all purpose flour	1 T. vinegar, white
1 c. granulated sugar	1/2 c. salad oil
3 T. cocoa	1 c. cold water
1 tsp. baking soda	1 tsp. vanilla
1/2 tsp. salt	

1. Sift first five ingredients together.
2. Mix last four ingredients together, and add to dry ingredients.
3. Beat until light and fluffy.
4. Use greased 9" square pyrex cake pan.
5. Bake at 350° F. for 30 minutes.
6. If desired, sift powdered sugar after cooling, or frost cake with cream cheese frosting, or frosting of your choice.
7. Cake is delicious without frosting.

Norman Sparby

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### POPCORN CAKE

6-7 qts. popped corn	1/2 lb. mixed nuts, salted
1 lb. pkg. small gumdrops	1/2 c. butter
1/2 c. Mazola Oil	1 lb. marshmallows.

Put popped corn, nuts and gumdrops in large bowl. Melt in double boiler or kettle the butter, oil and marshmallows. Pour marshmallow mixture over. Mix well and pack in angel food pan. Refrigerate 1 hour. Remove from pan and store out of refrigerator. Use spiced gumdrops.

Gladys (Fosheim) Pilot

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### OATMEAL CAKE

Pour 1½ c. boiling water over 1 cup oatmeal. Add 1 stick (1/2 c.) margarine. Let stand 20 minutes. Add:

2 beaten eggs	1 c. white sugar
1 c. brown sugar	1 1/3 c. flour
1/2 tsp. salt	1 tsp. baking powder
1 tsp. soda	1 tsp. cinnamon
1 tsp. nutmeg	

Mix well and pour into a greased 9x12" pan. Bake 350° for 30 minutes or test by toothpick. Frost with broiled topping.

Mrs. Bart Clarke

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### OATMEAL CAKE FROSTING

While cake is still hot pour on frosting and broil 3-4 minutes - until lightly browned. Watch! As it burns easy.

Mix:

6 tsp. melted margarine	1/2 c. brown sugar
1/2 c. white sugar	1 c. flaked coconut
1/4 c. evaporated milk	1 tsp. vanilla

Mix in order and spoon on hot cake.

Mrs. Bart Clarke



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### COCONUT FROSTING

1 c. sugar	1/2 c. butter
1 c. evaporated milk	1 tsp. vanilla
3 egg yolks, slightly beaten	1 1/3 c. coconut

Cook and stir over med. heat until thickened, about 12 minutes. Remove from heat and add 1 1/3 c. coconut.

Mrs. John (Beth) Sigdestad

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### FROSTING

1 c. white sugar	2 T. cocoa
1/4 c. margarine	1/4 c. milk

Mix well and bring to rapid boil for one minute. Add 1 tsp. vanilla and beat until of spreading consistence.

Mrs. Palmer(Hilda)Loken

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### CARAMEL FOR ROLLS

2 c. brown sugar	1/2 c. butter
1/2 c. milk	

Bring to a good boil and pour in pans. This will not harden.

Noel (Skaare) Anderson

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### ORANGE CREAM SAUCE FOR ANGEL FOOD CAKE

1 c. sugar	Orange juice (2 oranges)
2 eggs	Orange rind,grated to taste
4 T. flour	Cream, whipped

Combine sugar, flour, eggs, juice and rind in double boiler. Cook until thick; cool. Before serving, add whipped cream. Serve over slices of angel food cake.

Kay (Bakken) Espeland

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### QUICK CREAMED FROSTING

1/2 c. Honey	1 c. sifted powdered sugar
1/2 c. butter or oleo	1 sq.(1 oz.) unsweetened
1 tsp. vanilla	chocolate, melted
2 egg whites	

Cream honey and butter. Add vanilla. Beat egg whites until they form soft peaks, add sugar a T. at a time, beating well after each addition. Fold egg whites into honey mixture. Add melted chocolate to a third of frosting mixture. Use the chocolate third mixture between layers and the white frosting on top and sides of the three layer cake.

Pauline (Loken) Fosheim

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### DOUBLE BOILER ICING

Put in top of double boiler:

2 egg whites, unbeaten	1½ c. sugar
5 T. cold water	1/8 tsp. salt

1½ tsp. light corn syrup or 1/8 tsp. cream of tartar  
Place over boiling water. Beat until blended, then cook, beating constantly until mixture will stand in peaks. Remove from heat and add: 1 tsp. vanilla. Continue beating until spreading consistency, about 5 min. Makes enough to ice two 9" layers or 1 lg. cake.

Mrs. Clarence (Edith) Sandvik

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### CARAMEL TOPPING FOR ROLLS

1/4 c. sugar	1/2 c. brown sugar
1 c. Vanilla Ice Cream	

Mix in pan and heat until mixed well. Pour in pan and let rolls raise in it. Bake rolls as usual.

Renae (Brandlee) Krutsinger

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### WHITE FROSTING

1 egg white	3/4 c. sugar
1 tsp. vanilla	1/4 tsp. cream of tartar
1/4 c. boiling water	

Mix all ingredients. Beat vigorously with electric mixer until the proper consistency and spread on layer cake or angel food.

Mrs. Clarence (Edith) Sandvik



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## CHOCOLATE FROSTING

1 c. sugar  
1/4 c. milk

1/4 c. margarine  
2 T. syrup

Boil above mixture 1 minute, then add: 1/2 c. chocolate chips. Stir well. Frost cake when frosting cools to desired consistency.

Minnie (Loken) Sivertsen

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## NEVER FAIL CHOCOLATE FROSTING

1 c. sugar

1/4 c. milk

1/4 c. butter or margarine 1/2 c. chocolate chips

Method:

Put 1/4 c. milk in cup, add 1/4 c. margarine (makes 1/2 c.) Add to 1 cup sugar in small kettle and bring to boil over slow heat, stirring constantly. As soon as mixture boils, remove from heat. Add chocolate chips. Stir until chips are melted. Spread on cake. Makes enough to frost a 9x13" pan cake. This recipe can also be used with brown sugar and butterscotch chips.

Gina (Loken) Skaare

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## WHITE DECORATOR FROSTING

3 c. Powdered Sugar  
3 T. white shortening  
1/4 tsp. salt

1 egg white  
3 T. Cream  
1 tsp. vanilla (preferably  
white or almond flavoring)

Place ingredients in mixer. Beat until light and fluffy. If part is to be used for decorating, take some in small containers and add your colors, and perhaps more pwd. sugar if necessary. This frosting can be used on any cake.

Mrs. Maynard (Lorinda) Sigdestad

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## WHITE FROSTING

1 c. sugar  
1/4 c. milk

1/4 c. margarine

Boil 1 minute and add handfull of miniature marshmallows. Beat and spread.

Alice (Bakken) Simonson

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## CHOCOLATE BON BONS

8 oz. flaked coconut	2 lb. powdered sugar
1/4 lb. melted margarine	1 can Borden's Sweetened condensed milk
1 1/2 c. chopped nuts	

Mix above. Roll in small balls and freeze.

Melt: 1-6 oz. butterscotch chips and 1-6 oz. pkg. choc. chips and a little more than 1/4 bar paraffin wax - or - I use chocolate almond bark - melted. Use a hat pin to dip the frozen balls in the melted mixture.

Myrene (Brandlee) Brockel

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## STRAWBERRY DIVINITY

3 c. sugar	3/4 c. light corn syrup
3/4 c. water	2 egg whites
1 pkg. strawberry jello (3oz.)	1 c. chopped nutmeats
1/2 c. coconut (opt.)	

Combine sugar, syrup and water in a saucepan and boil to the hard boil stage (252° degrees). Beat egg whites until fluffy; then add jello gradually, beating until mixture forms peaks. Pour the hot syrup in a thin stream over the whites, while beating, until candy loses its gloss. Fold in nuts and coconut. Drop by spoonful on waxed paper. Lime Jello is also good.

Mrs. Marvin (Luella) Holden

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## CARAMELS

2 c. white sugar	1 1/2 c. white Karo syrup
1 c. butter	2 c. cream
1 tsp. vanilla	

Combine all except 1 cup cream; bring to a boil then add rest of cream. Boil to 245°. Pour into buttered 9x13" pan. Cool, cut into squares and wrap.

Myrene (Brandlee) Brockel

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Abide by this great wisdom,  
Happiness is catching--  
We get it from one another.



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## RIBBON FUDGE

### 1st Layer:

1½ c. sugar

1/3 c. condensed milk

6 T. margarine

Boil and cook 4 min. Take off and add:

1 c. choc. chips

1/2 tsp. vanilla

1 c. marshmallow creme

1/2 c. nuts

Pour into a greased 9x13 pan.

### 2nd layer:

1½ c. sugar

1/3 c. condensed milk

6 T. margarine

Boil and cook 4 min. Add:

1/2 c. peanut butter

1 c. marshmallow creme

1/2 tsp. vanilla

Pour over first layer.

It's best to have both containers on stove at one time so layers don't separate. Cut into small squares - freezes so very good.

Alice (Bakken) Simonson

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## NUT GOODIE BARS

### 1st Layer:

Melt together:

2 c. smooth peanut butter 1-12 oz. bag choc. chips

1-12 oz. bag butterscotch chips

Spread 1/2 of this mixture on greased jelly roll pan and chill.

### 2nd Layer:

Melt:

1 c. butter

1/2 c. reg. vanilla pudding

1/2 c. evaporated milk

mix (dry and not instant)

Add 2 lb. powdered sugar, mix well, spread over choc. layer and chill.

### 3rd Layer:

Add 2 c. spanish peanuts to reserved chocolate mixture. Spread on top of 2nd layer and chill. Cut in small squares to serve.

Mrs. Don (Diane) Peterson

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### POPCORN BALLS

6 qts. popped corn	1/2 tsp. cream of tartar
2 c. white sugar	1 T. butter or more
1 c. corn syrup	1/2 tsp. soda

Cook all together except corn and soda - until firm ball forms when dropped in cold water - about 5 min. Add soda and stir - pour on corn and make into balls.

Karen (Johnson) Sumner

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### POPCORN BALLS

2 c. sugar	1 c. Molasses or syrup
1 tsp. vinegar	Butter size of an egg

Boil together the sugar, molasses, vinegar and butter. Cook until it hardens when dropped in cold water. Pour as quickly as possible over 8 quarts of popped corn. Mold into balls. If made with Strawberry syrup the color will be a beautiful red.

Ragna (Sandal) Jorgenson

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### CHOCOLATE POPCORN

1 c. sugar	1/2 c. choc. chips
1/2 c. water	3 T. butter
1/2 c. syrup	4 qts. popped corn

Combine the sugar, water and syrup. Boil 5 minutes then add the chips and butter. Boil to crack stage (270°) Pour over popped corn. Spread on waxed paper on cookie sheet. Delicious when warm.

Donna (McKittrick) Peckham

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### FIDDLE FADDLE

4 qts. popcorn	2 c. peanuts or mixed nuts
Boil for 7-9 min.:	
1 1/3 c. sugar	1/2 c. white syrup
1 c. oleo	1 tsp. vanilla

Pour over popcorn and peanuts and spread on wax paper.

Betty Lou (Bakken) Rohde

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## PEANUT BRITTLE

3/4 c. sugar	3/4 tsp. soda
1/4 c. white syrup	1/2 tsp. vanilla
1/4 c. hot water	1 c. raw peanuts

Boil sugar, syrup and water (covered) to soft ball stage, add peanuts and cook until a real golden brown, remove and add vanilla and soda. Mix and pour on a buttered 9x13" pan. It will spread by itself. Cool and break into pieces.

Leone (McKittrick) Swanson

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## BAKED CARAMEL CORN

1 c. butter or oleo	1/2 tsp. baking soda
2 c. brown sugar, firmly packed	1 tsp. vanilla
1/2 c. light or dark corn syrup	6 qt. popped corn
1 tsp. salt	

Melt butter, stir in brown sugar, corn syrup and salt. Bring to a boil, stirring constantly. Boil without stirring five minutes. Remove from heat. Stir in soda and vanilla. Pour over popped corn, mixing well. Turn into 2 large shallow baking pans. Bake at 250° for 45 min. stirring every 15 minutes. Remove from oven. Cool completely. Makes 5 quarts.

Leone (McKittrick) Swanson

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## CRACKER JACK OR CARAMEL CORN

1 c. brown sugar	1/4 c. light syrup
1/2 c. butter <u>or</u> oleo	1/8 c. molasses
1/8 tsp. soda	10 c. popped corn
1/2 tsp. salt	

Mix sugar, butter, syrup and molasses and bring to a boil. Boil for 5 min. Add soda. Have corn and salt placed in a large pan and pour over the syrup. Stir to coat corn. Bake in a 250° oven for 1 hr. stirring every 15 min. Remove from pan and cool.

Valerie Anderson

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### FANNY FARMER FUDGE

4½ c. sugar  
1 lb. butter  
1-13 oz. can evaporated  
milk

3-6 Oz. pkg. choc. chips  
3 tsp. vanilla  
chopped nuts

Boil sugar and milk for 6 min.; stirring constantly. Remove from heat, add butter. Let melt and beat. Add chips and vanilla; after chips melt, beat until thick. Add nuts. Put in 9x13' pan and cool.

Mrs. Lauren (Kathy) Johnson

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### MARVELOUS FUDGE

4 c. sugar  
1 c. butter or margarine  
1 pt. marshmallow creme  
1 c. broken walnuts

1-14 oz. evaporated milk  
1-6 oz. pkg. choc. chips  
6 tsp. vanilla

Butter sides of heavy 3 qt. saucepan. Combine sugar, milk, and butter. Cook over medium heat to softball stage; (236° on candy thermometer). Stir constantly while cooking, remove from heat; add chocolate chips, marshmallow creme, vanilla and nuts. Beat until blended. Pour into buttered 9x13' pan. Cut when firm.

Alice (Fosheim) Hodel

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### PECAN TURTLES

Pecans  
Choc. Almond Bark

Kraft Caramels

On a cookie sheet. I arrange 2 pecan halves side by side and place on top of each set of pecans - 1 piece of Kraft caramel. Place this in a moderate oven until caramel is soft enough to press down over the pecans. Cool slightly and dip in melted chocolate almond bark. Place on wax paper and chill well. This is a favorite at our house.

Myrene (Brandlee) Brockel

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Who seeks a friend without a fault  
remains without one.



100

Pastries

Desserts

100

100

100







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### SEVEN-UP PIE CRUST

4 C. flour	Salt
2 C. Crisco	1 C. 7-up

Mix all together. Roll into at least 10 single pie crusts, which can be frozen; or divide dough into individual patties, wrap, and place in freezer to use as needed. Makes a flaky, never-fail crust.

Mrs. Marvin (Luella) Holden

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### PIE CRUST

4 C. flour	1½ tsp. salt
1 ¾ C. lard	1 egg
1 tsp. baking powder	1 tsp. vinegar
1 tsp. sugar	1 C. water

Mix egg, water and vinegar. Add to dry ingredients. Makes 4 large pies.

Mrs. Walter (Evelyn) Winson

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### CREAM CHEESE PASTRY

1/4 C. shortening	1 tsp. caraway seed
1 pkg. (3 Oz.) cream cheese	1/2 tsp. salt
1 C. flour	2-3 tbsp. cold water

Cut shortening and cheese into flour, caraway seed and salt thoroughly. Sprinkle in water, 1 tbsp. at a time, mixing with fork until flour is moistened. Divide dough into halves. Roll each half into rectangle, 11x9 in. on lightly floured cloth-covered board.

Mrs. Gary (Margaret) Fosheim

Note: This cream cheese pastry is good with lots of fillings, even meat.

Nothing is so strong as gentleness,  
nothing so gentle as real strength.

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## WALNUT CRUNCH PUMPKIN PIE

Crust for 9 in. pie

1-16 oz. can pumpkin

1-13 oz. can evap. milk

2 eggs

3/4 C. brown sugar

1½ tsp. cinnamon

1/2 tsp. salt

1/2 tsp. ginger

1/2 tsp. nutmeg

Pre-heat oven to 400°. In large bowl, with mixer at med. speed, beat pumpkin with remaining ingredients until well mixed. Pour into pastry lined pie pan. Bake 40 min. or until knife, one inch from edge, comes out clean. Cool..

### WALNUT TOPPING

1 C. chopped walnuts

3/4 C. brown sugar

4 tbsp. butter

Mix together and spread over pie. Put under broiler 5-7 in. from source of heat. Broil for 3 min. until golden and sugar dissolved.

Vi (Fosheim) Feller

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## SOUR CREAM RAISIN PIE

1 C. raisins, ground fine

3 eggs, beaten

1 C. sugar

1 tsp. vanilla

2 C. thick sour cream

( I use whipping cream and add 2 tbsp. lemon juice to sour and thicken)

Mix in order given and bake at 350° in a single crust until brown.

Mrs. Bart (Irene) Clarke

We have committed the Golden Rule to memory;

Let us now commit it to life.



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## PECAN PIE

Mix together:

3 Eggs, slightly beaten	1 cup Corn Syrup
1/8 tsp. salt	2/3 c. Pecan meats, coarsely
1 tsp. Vanilla	chopped
1 c. sugar	

Pour into 9" pan lined with pie crust and bake in hot oven 450° for 10 minutes, then reduce heat to 350° and bake until a silver knife blade inserted in center of filling comes out clean.

Ragna (Sandal) Jorgenson

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## SOUR CREAM PIE

One 9" pie crust.

1 cup sugar	3 eggs
1 cup sour cream	1/4 tsp. cloves
1 cup cooked raisins	1/2 tsp. nutmeg
1 T. flour	1/2 tsp. cinnamon

Beat egg yolks well; add sour cream, sugar and flour sifted together, then raisins and spices. Cook in double boiler until thick. Top with meringue and brown.

Carol Sigdestad

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## SOUR CREAM PEACH PIE

Unbaked pie shell.

5 c. sliced peaches	1/8 tsp. nutmeg
1/2 c. sugar (brown or white)	1 T. Cornstarch
1/4 tsp. cinnamon	1 cup thick sour cream

Combine peaches, sugar, spices and cornstarch. Stir till peaches are well coated. Place peaches in pie crust shell. Cover with sour cream. May be baked open or with a lattice crust for about 20 minutes in a 450° oven.

Mrs. Walter (Evelyn) Winson

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Love grows  
as it is spent.

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## FRUIT SALAD PIE

1 can sour pie cherries	1 8 oz. can crushed pineapple
7 T. Cornstarch	1/2 tsp. salt
1 T. red food color	2 cups sugar
1 tsp. vanilla	6 bananas
3/4 c. pecans, chopped	1 lg. Cool Whip or similar topping

Drain the fruit, add enough water to the juices to make 2 cups liquid. Also add the red food color to the juices. Mix the sugar, salt and cornstarch, stir it into juices. Add the pineapple and cherries and cook till thick. Add the vanilla when you have removed this from the stove, cool this mixture and then fold in the cut up bananas and the nuts. Pour this into a baked pie shell or graham cracker crust (regular pie shell is the best). Top the pie with the Cool Whip and chill till ready to serve. If the bananas are large this is enough for 3 pies.

Gladys (Mork) Mathis

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## RASPBERRY RIBBON PIE

1 pkg. Raspberry Jello	1/4 c. sugar
1 1/4 cup water (hot)	1-10 oz. pkg. frozen raspberries
1 T. Lemon Juice	1-3 oz. pkg. Cream Cheese (soft)
1/3 c. sifted powdered sugar	1 tsp. vanilla
1 cup whipping cream (whipped)	
1-9" baked pie shell (chilled)	

Dissolve jello, sugar and hot water. Add frozen raspberries, lemon juice. Stir carefully til thawed then chill til quite firm.

### White Layer:

Blend cream cheese, pwd. sugar, vanilla and a little salt. Fold in small amount of whipped cream til well blended then remaining of cream. Spread 1/2 of cheese mixture over bottom of shell. Cover with 1/2 of red mixture. Repeat in layers. Chill till set.

Beverly (Solaas) Orr

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Nag people and they sag.  
Believe in people and they bloom.



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## PINEAPPLE GLAZED APPLE PIE

1½ C. unsweetened pineapple juice	1/2 tsp. vanilla
3/4 C. sugar	1/4 tsp. salt
7 tart apples, sliced	1 baked 9 in. pie shell (cooled)
3 tbsp. cornstarch	
3 tbsp. butter or marg.	

In a sauce pan combine 1½ C. pineapple juice and sugar; bring to a boil and add apples. Simmer covered 3 to 4 min. until apples are done. Lift apples from liquid with a slotted spoon; set aside to drain. Add remaining 1/4 C. pineapple juice and cornstarch to hot pineapple juice and cook until thick. Remove from heat and stir in butter, vanilla & salt. Cover and cool for 3 min. without stirring. Pour 1/2 mixture in pie shell, arrange apples on top, cover with remaining mixture. Cover and chill. Garnish with whipped cream.

Mrs. Scott (Shawn) Sigdestad

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## IMPOSSIBLE PIE

4 eggs	2 C. of milk
1/2 C. flour	1/2 C. sugar
Scant C. coconut	1 tsp. vanilla
Pinch of salt	

Put all ingredients into the blender for 10 sec. at high speed. Bake in a buttered pie pan. Makes its own crust. Bake at 350° for 40-45 min. Serves 6.

Mrs. Selmer (Elsie) Sigdestad

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## TWO CRUST SOUR CREAM PIE

1 C. raisins  
1/2 C. water, cook 5 min.

Add:

1 C. sugar	2 eggs
1 C. sour cream	1 tsp. vanilla
1 tsp. cornstarch	

Bake in double crust like apple pie for 45 min. at 375°.

Mabel (Alg) Anderson

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### BUTTERSCOTCH PIE

3 eggs, separated	1 C. brown sugar
1/4 tsp. salt	2 C. milk
3 Tbsp. butter	1 tsp. vanilla
5 Tbsp. flour	

Beat egg yolks; add sugar, flour & milk. Cook until thick and smooth. Add butter & vanilla. Make meringue. Pour into baked pie shell. Cover with meringue and bake 20-40 min. at 300° to set and brown meringue.

This won 1st place at the Los Angeles County Fair !!

Mrs. Leonard (Sandi) Sigdestad

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### FRENCH SILK PIE

Soften 8 oz. Philadelphia cream cheese and whip. Add 2 C. milk and whip. Add 1/2 C. powdered sugar and 1 large Chocolate Instant Pudding mix. Put into baked pie shell. Top with cool whip. Shave a Hershey candy bar over top.

Leona (Skaare) Wattier

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### FRENCH VANILLA CUSTARD PIE

4 eggs, slightly beaten	1/2 tsp. vanilla
1/2 C. sugar	2½ C. scalded milk
1/4 tsp. salt	nutmeg

Blend eggs with sugar, salt and vanilla. Gradually stir in scalded milk, pour into unbaked pastry shell. For no spills, fill on oven rack. Sprinkle with nutmeg. Bake at 350° for 35-40 min. or until knife comes out clean. Serve cool or well chilled.

Edith (Huston) Olson

You can preach a better sermon with your life  
than with your lips.



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## CRANBERRY DESSERT

1# fresh cranberries	1 3/4 c. water
2 c. sugar	1/4 c. vinegar
2 T. brown sugar	1 c. raisins
1/4 tsp. ginger	1/2 tsp. salt

Wash berries. Mix water and sugar in a large heavy pan. Heat until sugar is dissolved, add rest of ingredients. Simmer until berries pop, about 10 min. Cool and refrigerate. Excellent served over cottage cheese and lettuce salad.

Mrs. Elmer (Beata) Loken

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## ZUCCHINI CRISP

5 c. zucchini, peeled cored and sliced	
1/2 c. sugar	1 tsp. cinnamon
1/4 c. lemon juice	1/2 c. water

Boil 10 minutes.

Pour into 9x9" pan. Top with mixture of:

1 c. flour	6 T. margarine
1 c. sugar	1 tsp. baking powder
1/2 tsp. salt	

Bake 45 min. at 350°.

Mrs. Jerry (Doris) Solaas

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## PIE BAR SQUARES

1 c. sifted flour	1/2 c. quick oatmeal
1/2 c. brown sugar, packed	1/2 c. butter
1 lb. pumpkin (2 c.)	1 can Evap. Milk (13½ oz.)
2 eggs	1/2 tsp. salt
1 tsp. cinnamon	1/2 tsp. ginger
1/4 tsp. cloves	3/4 c. white sugar

(1) Combine flour, oats, brown sugar and 1/2 c. butter. Mix until very crumbly. Press into 9x13" pan. Bake at 350° for 15 min.

(2) Combine pumpkin, Evap. milk, eggs, white sugar, salt and spices. Pour onto baked crust. Bake 350° about 20 minutes.

(3) Combine 1/2 c. brown sugar, 2 T. butter and 1/2 cup chopped pecans. Sprinkle over filling and bake about 15 minutes, until set. Cool. Cut in squares. Serve with whipped cream. Makes about 2 dozen.

Sylvia (Holden) Fosheim

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## PUMPKIN CRUMBLES

1 lg. can pumpkin	1 tsp. cinnamon
4 eggs, slightly beaten	1/2 tsp. ginger
3/4 c. brown sugar	1/4 tsp. cloves
1/4 c. white sugar	1/2 tsp. salt
1 c. evaporated milk	

Mix above ingredients in large bowl and put in 9x13" pan. Crumble 1 pkg. spice cake mix on top. Dribble 1 cup melted butter or margarine over cake mix, together with 3/4 c. nuts. Bake in 350° about one hour. Serve with topping or whipped cream.

Agnes (Sigdestad) Snedigar

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## PUMPKIN DESSERT

1 Yellow cake mix (minus 1 cup)  
1/2 c. Margarine, melted  
1 egg

Mix and press in bottom of 9x13" pan, greased.

2 sm. cans pumpkin	1 tsp. ginger
1½ c. sugar	pinch salt
2 tsp. cinnamon	1 med can Evap. Milk

Mix together: Add 3 eggs, unbeaten and mix good. Put on top of crust.

Topping:

1 c. cake mix	1/4 c. Margarine (not melted)
1/4 c. sugar	

Put over filling. Bake in 350° for 1 hour or more until knife comes out clean.

For a small pan, use Jiffy Cake mix and cut everything else in half.

Mrs. Clarence (Edith) Sandvik

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## MOCK TAPIOCA PUDDING

2 c. milk	dash of salt
1/4 c. sugar	3 T. quick Cream of Wheat
1 egg, beaten	1 tsp. vanilla

Bring milk, sugar, salt to a rapid boil. Sprinkle in Cream of Wheat, stirring constantly. Return to boil, lower heat and cook 8 min, stirring occasionally. Beat in egg and vanilla.

Mrs. John (Beth) Sigdestad



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## FRUIT DESSERT

Place in greased 8" square pan, 2 cups cut up tart apples or rhubarb, mixed with 1/2 cup sugar.

Mix together and form a crumb topping:

1/2 c. sugar	1/3-1/2 c. butter
pinch of salt	1 cup flour

Sprinkle topping on fruit and bake in 400° oven until fruit is tender and topping is golden brown. Serve with Ice-cream or whipped cream or cool whip.

Mrs. Ted (Lina) Loken

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## EASY DESSERT

Spread 1-20 oz. can crushed Pineapple into 9x13 cake pan. Sprinkle 1 pkg. Betty Crocker Butter Pecan or Butter Brickle cake mix over the pineapple in cake pan.

Drizzle 1/2 c. melted butter (or oleo) over mixture.

Put 1 c. chopped nuts over mixture.

Bake in 350° oven for 55 min. Serve with whipped cream.

Mrs. Joel (Clarice) Sigdestad

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## SNAP TOP PINEAPPLE SQUARES

2-15 oz. cans crused pineapple, undrained  
2 cups miniature marshmallows  
1-6 oz. pkg. lemon jello  
2 cups boiling water  
1/2 cup cold water

Spread pineapple on bottom of 9x13 pan. Sprinkle with marshmallows. Dissolve jello in hot water, add cold water. Spoon jello over marshmallows. When set, cover with whipped cream or cool whip. If used as a salad, sprinkle with a little shredded sharp cheddar cheese on top of whipped cream.

Mrs. Violet (Williamson) Hudkins

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If you know the greatest sum in addition,  
Count your blessings.

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## FROZEN STRAWBERRY DESSERT

Mix:

1/2 c. margarine	1/2 c. sugar
1/2 c. chopped nuts	1 c. flour

Bake in 9x13" pan, stirring occassionally until brown.  
15 minutes at 350°.

Press 3/4 of mixture in pan while still warm.

Beat:

2 egg whites	1 tsp. lemon juice
1 c. sugar	2-10 oz. pkg. strawberries
dash of salt	(partially thawed)

Whip:

2 c. cream	1 tsp. vanilla
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Fold into above mixture and pour over crust in pan.

Top with remaining crumbs. Freeze. May be kept 3 wks.

Mrs. Robert (Beverly) Loken

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## APRICOT PINEAPPLE DESSERT

2 pkg. orange jello	1 #2 can crushed pineapple
2 c. boiling water	1 c. apricot juice
1 #2½ can apricots	1/2 c. pineapple juice

Drain juice from apricots and pineapple, run apricots through sieve or blender. Mix all above ingredients together. Put in a 9x13" pan to set. Cover with miniature marshmallows.

TOPPING:

1/2 c. apricot juice	2 T. butter
1/2 c. pineapple juice	2 T. flour
1 egg, beaten	1/2 c. sugar

Boil until thick. Cool. Mix with one cup whipped cream. Cover dessert after it has set. Refrigerate.

Mrs. Ivan (Ethel) Fossum

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When Jesus lived on earth, he loved to come into people's homes to share a meal and to bless the family. Let's prepare every meal, today, as though he were to be our guest.



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## STRAWBERRY PRETZEL DESSERT

2 c. crushed pretzels, small stick kind  
1/2 c. sugar                      3/4 c. margarine, softened  
1/3 c. chopped pecans        1-8 oz. cream cheese, soft  
1 c. sugar                      1-9 oz. cool whip  
1-6 oz. strawberry jello    2 c. boiling water  
2-10 oz. box frozen strawberries

Mix crushed pretzel (but not fine), 1/2 c. sugar, margarine and pecans. Press lightly into greased 9x13" pan. Bake 10 minutes. at 350° and cool 15 min.

Combine cream cheese, 1 c. sugar and cool whip. Spread on 1st. layer.

Dissolve jello in boiling water, add frozen strawberries. When 75% congealed, put on top of 2nd layer. Refrigerate for several hours or overnight. Different fruits or jello flavors may be substituted. Cool whip on 2nd layer.

Mrs. Lee (Nancy) Holden

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## FRUIT PIZZA

### Crust:

1/2 c. butter                      1/4 c. powdered sugar  
1 c. flour

Mix like pie crust. Pat into a pizza pan. Bake at 350° for 15-20 min. Let cool.

### 2nd Layer:

8 oz. Cream Cheese              1/3 c. sugar  
1 tsp. vanilla

Mix well and put on crust.

Arrange fruit on pizza. Can use grapes, blueberries, bananas, strawberries, pears, peaches, cherries, mandarin oranges, etc.

### Glaze: Blend

1 c. sugar                      2 T. cornstarch  
1/3 c. water

Boil 2/3 c. water and add glaze mixture from above. Boil 1 minute, stirring constantly. Let cool. Pour over pie and refrigerate.

Mrs. Doug (Rhonda) Johnson

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One joy dispels a hundred cares.

## PUDDING DESSERT

1 c. flour

1/2 c. butter

1 c. pecan, chopped

Mix together and press into bottom of 9x13 pan. Bake at 350° for 15-20 min. till golden brown. Cool.

1-8 oz. pkg. cream cheese, 1 c. powdered sugar

1-8 oz. carton whipped topping, thawed.

Make a mixture of cream cheese, pwd. sugar and 1/2 of the topping. Whip together and spread over cooled crust.

1 lg. pkg. Instant vanilla pudding

1 lg. pkg. instant chocolate pudding

3 c. cold milk

Mix puddings and milk till smooth and thick and spread over cream cheese mixture. Spread remaining whipped topping over top of pudding. Sprinkle with grated chocolate bar. Refrigerate till serving. Serves 16.

Eunice (Skaare) Hanson

## FOUR LAYER DELIGHT

1st layer or crust:

1 c. flour

1/2 c. butter or oleo

1/2 c. nuts, crushed

Combine ingredients, pat into 9x13 in. pan. Bake about 10 min. at 350°. Cool 15 minutes.

2nd. layer:

1-8 oz. creamed cheese, Philadelphia

1 c. Cool Whip

1 c. Powdered sugar

Mix and spread over 1st. layer.

3rd layer:

2 pkg. instant pudding (any flavor)

3 c. milk

1 tsp. vanilla

Mix together and beat until thick. Spread over 2nd layer.

4th layer:

Top with cool whip and nuts.

Mrs. Selmer (Elsie) Sigdestad

No road is long with good company.



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### PINEAPPLE AND PISTACHIO PUDDING DESSERT

- 1 can crushed pineapple and juice
- 1 pkg. pistachio instant pudding
- 2 c. miniature marshmallows
- 1 c. cool whip
- Nutmeats, 1/2 c. optional
- 1/4 c. milk

Mix together. Keep in refrigerator.

Minnie (Loken) Sivertsen

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### PINEAPPLE DESSERT

- 1 box crushed vanilla wafers
- Sprad 2/3 of this in 9x13 cake pan.
- 1 stick margarine or butter
- 1 3/4 c. Powdered sugar
- 2 beaten eggs

Add eggs one at a time. Spread over the crushed wafers.

- 1/2 pt. cream, whipped
- 1-8 oz. can Crushed pineapple, drained
- 1/2 c. chopped walnuts

Spread over other mixture and sprinkle remainder of crushed wafers over that. Chill 4-5 hours.

Nice light dessert

Clara (Simonson) Crawford

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### YUMMY YUMMY

- 1-10 oz. vanilla wafers, crushed
- 2 c. sifted Powdered sugar
- Pinch of salt
- 2 squares Chocolate, melted
- 1/2 c. butter
- 2 eggs, separated
- 1 tsp. vanilla
- 1/2 c. nuts, chopped coarse
- 1 qt. vanilla ice cream, soft

Crush vanilla wafers, place 1/2 in greased 7x11" pan. Mix chocolate, sugar, butter and egg yolks. Add vanilla and salt. Beat well. Beat egg whites stiff. Fold into chocolate mixture. Spread over crumbs. Cover with nuts. Spread softened ice cream over nuts, sprinkle on remaining crumbs. Freeze. Remove from freezer 10-15 min. before serving.

Agnes (Sigdestad) Snedigar

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### RITZ CRACKER CHERRY DESSERT

2 c. crushed crackers      1/2 c. melted butter  
Mix together and press into a 9x13" pan.

4 egg whites, beaten stiff

1/2 c. sugar, add gradually to whites

Spread meringue over crackers and bake 15-20 minutes in 350° oven. Cool well. (Meringue may rise real high while baking, but will fall when cool.)

1 can Cherry Pie Mix

(This may be stretched by boiling together 1/2 c. water; 1/4 c. sugar; 1 T. cornstarch; 6 drops red food coloring. Cool, and add to mix.)

Spread over meringue, top with one 8 oz. carton Cool Whip. Sprinkle toasted coconut or chopped nutmeats over all.

Variation: Apricot pie filling

Mrs. Marvin (Luella) Holden

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### CHERRY DELIGHT

1/2 c. shortening

1 1/4 c. flour

2 T. sugar

Mix above as pie crust and put in 9x13" pan. Bake at 400° until lightly brown (15-20 min.) Cool.

Mix:

2 sm. pkg. instant vanilla pudding with 3 1/2 c. cold milk (instead of 4 cups). Spread on cooled crust.

Spread one can cherry pie filling on top of pudding.

Can serve plain or with whipped cream or cool whip.

(I use 31 oz. pie filling).

Tillie (Loken) Svien

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### QUICK DESSERT

2 cartons Yogurt, strawberry

1-9 oz. carton Cool Whip

Mix well. Place in graham cracker crust. Chill 2 hours. Serve as a pie or in Individual cups. Enough to fill 2 pie shells.

Phyllis (Kambestad) Metzinger

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## CHEESE CAKE

### Crust:

3 c. graham cracker crumbs    3/4 c. oleo, melted  
1/2 c. sugar

Mix. Line bottom and sides of pan (9x13) with crumbs.  
Put in freezer for 45 min.

### Filling:    Combine until smooth

1½ c. eagle brand milk (1 can)  
8 oz. cream cheese  
1/4 c. Lemon Juice

Whip 1 pt. or 2 c. whip cream

Fold cream mixture with whip cream and then add 1 cup  
drained pineapple, crushed. Pour mixture into pan and  
refrigerate.

Shirley (Raap) Bruhn

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## RASPBERRY SHIMMER

3 oz. pkg. Raspberry flavor gelatin  
3/4 c. boiling water  
10 oz. pkg. frozen raspberries, partially thawed  
8 oz. carton Raspberry Yogurt

In large bowl dissolve gelatin in boiling water. Stir  
in raspberries until gelatin begins to thicken and  
raspberries are thawed. Stir yogurt until creamy, blend  
into gelatin mixture. Chill until firm.

Mrs. Bob (Carol) Simonson

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## ORANGE FLUFF

### Combine and bring to boil:

2 eggs, beaten                      1 c. sugar  
1½ c. orange juice (frozen, diluted for drinking)

### Add:

1 pkg. Orange Jello (Apricot & Peach are also good)

Chill until slightly set.

### Fold in:

1 c. Cream, whipped.

Put into a graham cracker crust. Put into a 9x9" pan.

Mrs. Orville (Marge) Brandlee

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## RHUBARB OR APPLE CRISP

1/2 c. sugar (blended with a little cinnamon)  
1/2 c. flour                      1/2 c. oatmeal  
1 1/2 tsp. baking powder      1/2 c. brown sugar  
1/2 c. shortening

Mix together.

Grease a 9x9" pan. Fill pan about 1/2 full of 2 cups cut up rhubarb or apples. Crumble the above ingredients over the fruit. Bake at 350° for 30-40 min. or until fruit is thoroughly cooked. Can serve with whipped cream either warm or cold.

Alpha Williamson

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## RHUBARB DREAM DESSERT

1 c. flour                      5 T. Powdered Sugar  
1 stick Oleo

Mix together. Bake 15 minutes at 350°.

2 eggs, beaten                1 1/2 c. sugar  
shake of salt                1/4 c. flour  
1 T. orange rind              2 c. diced rhubarb

Pour ingredients over first layer and bake additional 30-35 minutes. Serve with whipped cream.

Ida (Skaare) Fossum

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## RHUBARB DESSERT

Crumble together and press into baking or cake pan.

1/2 lb. butter or shortening  
2 c. flour                      2 T. sugar

Bake 10 minutes at 350°. Mix this together and press in pan:

6 egg yolk, beaten            2 c. sugar  
1 c. cream or Half-Half      1/4 tsp. salt  
4 T. flour                      5 c. rhubarb, cut up

Pour this over crust and bake 40-45 min. at 350°. Beat egg whites and add gradually 3/4 c. sugar and 1 tsp. vanilla. Spread meringue over filling and sprinkle coconut over and bake 10-15 min. at 350°. Serve warm or cold.

Mrs. Mabel (Holden) Younquist



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### PEACH COBBLER

1 c. flour	1 c. sugar
1 tsp. baking powder	1/2 tsp. salt

Add:

1 egg	1/2 c. milk
2 T. melted butter	

Mix together well.

In a large casserole melt 5 or 6 T. butter.

Boil 3 c. peaches in small amount of water with 1 cup sugar. Pour batter in casserole and pour hot fruit over batter. Bake in 350° for 45-60 min. until batter is golden brown and covers fruit. Serve with ice cream or whipped cream.

Mrs. Joel (Jeanean) Williamson

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### APPLE OR PEACH CRISP

1 c. sugar	1/2 tsp. salt
1 c. flour	1 egg
1 tsp. baking powder	

Mix together until it crumbles. Spread over fruit. Top with 1/3 c. butter or shortening. Sprinkle cinnamon over apples. Sprinkle nutmeg over peaches.

Ragna (Sandal) Jorgenson

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### APPLE GOODY DESSERT

6-8 apples, sliced	1 1/4 c. sugar
1 T. flour	1 tsp. cinnamon
1/2 c. water (pour over apple mixture)	

Mix together and place in a greased 9x13" pan.

Combine the following and place over the apples:

3/4 c. oatmeal	3/4 c. flour
3/4 c. brown sugar	1/3 c. melted butter
1/4 tsp. soda	1/4 tsp. baking powder

Bake 45-50 min. in a 350° oven. serve with whipped cream. Freezes well.

Mrs. Marvin (Luella) Holden

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Prayer doesn't need proof;  
it needs practice.

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### BUSTER BAR DESSERT

1 lb. Oreo Cookies, crushed

1/2 c. margarine

Mix together and pat in 9x13" pan.

Boil together 8 minutes, and cool:

2 c. Powdered Sugar      1½ c. Evap. Milk

2/3 c. Choc. Chips      1/2 c. Margarine

Cut 1/2 gal. Ice Cream and lay on top of cookie crust.

Sprinkle peanuts (spanish) over ice cream. Pour cooled chocolate mixture over all. Freeze. Set out 5-10 min. before serving.

Bernice (Williams) Spiering

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### CHOCOLATE DELIGHT

48 crackers, crushed (Hi Ho or Ritz)

1 stick Margarine

Melt butter and mix with crushed crackers. Press into ungreased 9x13" pan.

Topping:

2 boxes instant chocolate pudding

2½ c. milk

3 c. Ice Cream, softened

Mix and put on crust. Spread one container cool whip on top. Sprinkle shaving of Hershey bar over top.

Refrigerate.

Mrs. Warren (Janice) Brandlee

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### PINEAPPLE DESSERT

Mix:

1/2 of Reg. White Cake mix, as directed. Bake 15 min.

Mix:

8 oz. Philadelphia Cream Cheese

1 instant Vanilla Pudding

1½ c. Milk

Spread this on cooled cake. Layer with 1 lg. can crushed pineapple, well drained. Cover with Cool Whip. Garnish with toasted coconut. 9"x13" pan.

Leona (Skaare) Wattier



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## PINK LEMONADE DESSERT

9"x13" or 8"x10½" pan.

Crust:

1 stick Margarine                      1¼ c. flour  
2 T. Powdered sugar

Mix with fork and press in pan. Bake in 350° for 15 min.  
Cool thoroughly.

Filling:

8 oz. Cool Whip                      1 sm. can frozen Pink Lemonade  
1 can sweetened cond. milk (or lemonade with few drops  
2 or 3 drops red food              red food color)  
coloring

Fold all together and pour on crust. Top with a layer of  
cool whip and sprinkle about 10 crushed Ritz crackers  
over the top.

This filling can be used as a topping for angel food cake  
slices or put in pan with angel cake bits and cut in  
pieces for dessert.

Mrs. Maynard (Lorinda) Sigdestad

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## BANANA SPLIT DESSERT

Graham cracker crumbs              3 or 4 bananas  
1/2 gal. Neopolitan Ice cream  
1 c. chopped walnuts              1 c. chocolate chips  
1/2 c. softened butter              2 c. powdered sugar  
1½ c. Evap. Milk                      1 tsp. vanilla  
1 pt. Whipping cream, whipped

Cover and 11x15" pan with graham cracker crumbs. Slice  
bananas over crumbs. Slice ice cream 1/2" thick and  
place slices over bananas. Sprinkle with the nuts. Place  
in freezer until firm. Melt chocolate chips and butter  
over low heat. Add sugar and milk and cook until thick,  
stirring constantly. Cool and pour over crumb mixture.  
Chill. Whip cream. Add 1/4 c. powdered sugar and the  
vanilla and pour over all. Freeze. Serve in slices  
or squares.

Optional: Use any flavor of ice cream.

Myrtle (Sigdestad) Van Kempen  
Mrs. Pete (Clara) Reinertson

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## RHUBARB AND STRAWBERRY COBBLER

Make biscuit dough real short. Roll out. Spread with butter and brown sugar. Put cut up Rhubarb and strawberries on top. approximately 2 cups each. Roll up like jelly roll. Cut in 1" slices and lay flat in 9x13 pan.

Take 2 c. water, 1 c. brown sugar and heat to boiling point, thicken slightly with 2 T. cornstarch and pour over slices of biscuit dough. Bake in 350° for 45 min.

Lila (Sandvik) Taplin

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## BREAD CUBE DESSERT

1½ c. sugar	3 eggs, beaten
3 c. rhubarb	3 slices bread, butter & cubed
1/4 c. melted butter	

Spread rhubarb over 9x13 greased pan. Cover with beaten eggs, sugar and bread crumbs. Pour butter over all. Bake at 350° for 1 hour. Top with whipped cream.

Julie Skaare

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## SUNSHINE PEACH SQUARES

1 c. graham crackers	3 T. sugar
1/4 c. melted butter or margarine	

Mix and spread in 9" square pan.

1 can (8 3/4 oz.) sliced peaches
2 pkg. (3 oz. ea.) or 1 pkg. (6 oz.) peach jello
2 c. boiling water
3/4 c. sour cream
3/4 c. prepared whipped topping mix

Drain peaches, reserving syrup. Add water to syrup to make 1½ c. Dissolve jello in boiling water. Add measured liquid and chill until slightly thickened. Measure 1½ c. Set aside. Blend sour cream and whipped topping into remaining gelatin. Spoon over crumb mixture in pan and chill until set but not firm. Arrange sliced peaches on creamy gelatin. Top with clear gelatin. Chill until firm. Cut in squares. Makes about 9 servings.

Mrs. Oscar (Edith) Olson



Mix together:

Boil until soft caramel

3/4 c. butter                      1 c. brown sugar.

Pour over Rice Chex mixture and mix. Pat  $\frac{3}{4}$  of mixture into 9x13 pan and freeze 20 minutes. Spread  $\frac{1}{2}$  gal. (8 c.) Ice Cream on this mixture and cover with remaining Rice chex mixture and freeze.

Cherry Topping:

1 c. hot water      1/2 c. sugar

1 T. cornstarch

Boil until clear, remove from heat and add:

1 T. butter                      1/2 tsp. Almond flavor

Red food coloring

Stir in 1 can Cherry Pie filling.

Put cherry topping on as you serve.

## LAYERED TORTE

1 sm box Jiffy cake mix, yellow

11 oz. Cream Cheese

1/4 c. milk

12 oz. Cool Whip and extra for top layer

(I use two 9 oz. containers of cheaper Flavorite)

1 cup powdered sugar

1 pkg. instant vanilla pudding (small size)

1 pkg. instant chocolate pudding ( small size )

3 cups milk

Sliced or slivered almonds (I use 1/2 of 2 oz. pkg.)

Bake cake mix in greased 9x13" pan. Cool. Mix cool whip, 1/4 c. milk, 1 c. powdered sugar and cream cheese. Cool and let set. Sprad on cake. Beat until firm both pudding mixes with 3 cups milk. Cool. Spread on cheese layer. Let set. Cool. Sprinkle almonds on top. Make this dessert the day before serving. Keep cake in refrigerate. It will keep all week.

Mrs. Joel (Clarice) Sigdestad

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### ANGEL FOOD CAKE DESSERT

1 baked angel food cake	1 can cherry pie filling or
1 lg. pkg. instant	any other kind as desired.
vanilla pudding	1 c. sour cream
whipped topping	nuts

Break up angel food cake in small pieces in 9x13" pan. Cover bottom. Put can of pie filling over that. Fix instant pudding as on the box. Let set for a few minutes, then fold in 1 c. sour cream. Put on top of cherries. Put layer of whipped topping next and sprinkle with nuts. Let stand about 8 hrs. before serving.

Jeannette (Brandlee) Anderson

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### CREME DE MENTHE DELIGHT

1 white cake mix (Duncan Hines)	
1 c. water	1/2 c. Creme de Menthe (green)
2 egg whites	

Mix and bake according to directions, using greased and lightly floured 9x13" pan. Spread a small jar of chocolate fudge ice cream topping over cooled cake. Mix 2 T. green Creme de Menthe with 8 oz. container of cool whip. Spread over fudge layer. ENJOY!

Gladys (Loken) Acker

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### RHUBARB SWIRL

3 c. rhubarb, chopped	3/4 c. sugar
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Let set for 1 hr.  
Cook. Add 3 oz. pkg. strawberry jello and cool.  
Mix: 1 pkg. instant vanilla pudding  
1½ c. milk  
Add: 1 - 8 oz. Cool Whip to pudding. Mix with rhubarb.  
Put in 9x13" pan, lined with graham cracker crust.

Mrs. Norman (Sandi) Raap

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People who are wrapped up  
in themselves,  
make small packages.



100

Microwave

100



100







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### MICROWAVE COCOA FUDGE FROSTING

1/2 C. butter  
1/2 C. Hershey cocoa      3 2/3 C. powdered sugar  
1/3 C. milk                      1 tsp. vanilla

Microwave butter in glass bowl (on high) till melted. Stir in cocoa until smooth. Microwave again till mixture boils. Add milk and powdered sugar. Beat to spreading consistency. Blend vanilla. Spread while warm. Makes 2 cups.

Mrs. Paul (Karen) Johnson

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### MICROWAVE FUDGE

3 C. sugar  
3/4 C. margarine  
2/3 C. evaporated milk

Stir, put in microwave on high and boil 4 1/2 min. Stir again and boil 5 min. longer. Take out and add a 12 oz. pkg. semi-sweet chocolate chips and a 7 oz. jar of marshmallow creme. Pour in a buttered 9x13 pan.

Karen (Johnson) Sumner

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### NO FUSS MICROWAVE CARAMEL CORN

3 qt. popped corn  
1 1/2 C. peanuts                      1/4 C. light syrup  
1 C. brown sugar                      1/2 C. butter  
1/2 tsp. baking soda                      1/2 tsp. salt

Place popped corn and peanuts in large brown paper bag. Combine brown sugar, butter, syrup and salt in 2 qt. glass bowl. Microwave on high 3-4 min. stirring after each minute until mixture comes to a boil. MWV 2 min. longer. Stir in soda. Pour mixture over popped corn; close bag and shake well. MWV 1 1/2 min; shake well; MWV 1 1/2 min. more. Shake bag and pour caramel corn into large pan and cool.

Shirley (Raap) Bruhn

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## SWISS SCALLOPED CORN

5 T. margarine                      3/4 c. evaporated milk  
1/2 c. Ritz cracker crumbs      2 eggs, beaten  
1 c. chopped onion              1 c. shredded Swiss cheese  
1/2 c. chopped green pepper    (4 oz.)  
2 (10 oz.) pkg. frozen        1/2 tsp. salt  
whole-kernel corn, thawed    1/16 tsp. pepper

Place margarine in 2 qt. glass casserole. Microwave at high setting 1 min., or until melted. Combine 2 T. of the melted butter and cracker crumbs; set aside. Add onion and green pepper to remaining margarine in casserole. Cover and microwave at high setting 7 min., or until vegetables are tender.

Stir in corn, evaporated milk, eggs, cheese, salt, and pepper. Microwave at medium setting (50% power) 8 min., or until mixture thickens, stirring every 2 min.

Sprinkle with crumb mixture. Microwave at med. setting 1 min. more. Let stand 5 min. before serving. Makes 6 servings.

Mrs. Mark (Debbie) Brandlee

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## EASY SCALLOPED POTATOES

4 med. all purpose potatoes, pared and thinly sliced  
(1½ lbs.)                      1 2/3 c. milk  
1/3 c. finely chopped onion    1 T. margarine  
1 T. flour                      1/2 c. shredded Cheddar  
1 tsp. salt                      Cheese, 2 oz.  
1/8 tsp. pepper                Paprika

Arrange one half of the sliced potatoes in greased 2 qt. glass casserole. Sprinkle with onion, one half of the flour, one half of the salt and one half of the pepper. Arrange remaining potatoes on top. Sprinkle with remaining flour, salt and pepper. Pour milk over all. Dot with margarine.

Cover and microwave at medium setting (50% power) 30 min., or until potatoes are tender, rotating dish one-quarter turn every 8 min. Sprinkle with cheese and paprika.

Microwave at med. setting 2 min. or until cheese is melted. Cover and let stand 5 min. before serving. Makes 4 servings.

Mrs. Mark (Debbie) Brandlee



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## GARDEN VEGETABLE DINNER

1 lb. ground chuck	5 tomatoes, peeled and sliced
1/4 c. finely chopped onion	1/2 c. chopped green pepper
1 clove garlic, minced	1 tsp. dried basil leaves
1/2 tsp. salt	1/2 tsp. salt
1/8 tsp. pepper	1 T. cooking oil
1 (8 oz.) can tomato sauce	1/2 c. grated parmesan cheese
	2 T. chopped, fresh parsley

1 lb. unpared zucchini, sliced 1/4" thick ( 4 c. )

Crumble ground chuck into 1½ qt. glass casserole. Add onion, garlic, 1/2 tsp. salt and pepper. Cover and microwave at high setting 5 min. or until meat loses its pink color, stirring after 3 min.

Pour off excess fat from meat. Stir in tomato sauce and set aside.

Arrange one half of the zucchini in 12x8x2" (2 qt.) glass baking dish. Top with one half of the tomatoes, all the green pepper and one half of the basil. Then top with remaining zucchini, tomatoes and basil. Sprinkle with 1/2 tsp. salt and oil. Cover with plastic wrap, turning back one corner to allow for escape of steam.

Spoon meat mixture evenly over top of vegetables. Sprinkle with cheese and parsley. Cover and microwave at high setting 5 min. or until hot, rotating dish one-quarter turn after 3 min. Let stand, covered, 5 min. before serving. Makes 6 servings.

Mrs. Mark (Debbie) Brandlee

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## MUFFIN PIZZA

1 pkg.(14 oz.) English muffins  
1¼ c. chili sauce                      3/4 c. Mozzarella cheese  
Split English muffins in half.(Toast if desired). Top each half with 1½ T. chili sauce, 1 T. Shredded cheese a sprinkle of Italian Seasoning, opt. and two of the following garnishes: Green pepper, pepperoni, onion, mushrooms or olives.

Arrange 2 pizzas on a paper towel in the oven. Microwave for 2 - 3 minutes on Med. High(Roast) or until cheese is melted.

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### SPINACH STUFFED MUSHROOMS - microwave

1 pkg.(12 oz.) frozen spinach souffle

Remove from foil container, cut in half and return half to freezer. Place other half in 1 qt. casserole and microwave at medium for 1-1½ minutes until partially defrosted. Mash with fork.

1/2 c. softened bread crumbs (about 1 slice)

1 tsp. lemon juice                      1/2 tsp. instant minced onions

1/4 tsp. salt

Mix crumbs, lemon juice, onion and salt into spinach.

12 large, fresh mushrooms

Wash well, remove stems and dry. Divide the stuffing evenly among the mushroom caps, mounding slightly.

Arrange in a circle on a plate suitable for the microwave.

Microwave at high for 3 or 4 minutes, rotating the plate 1/2 turn after 2 minutes. If the mushrooms caps are uneven in size, the smaller caps may cook faster and should be removed.

Fay (Holden) Prince

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### FROSTED CAULIFLOWER

1 lg. head cauliflower, trimmed and washed.

Place the whole head in plastic bag or in covered dish. Cook on high in the microwave for 9 minutes. Let rest 10 minutes or more. Place cauliflower in pretty dish and frost with sauce below.

Sauce:

1/2 c. mayonaise

2 tsp. yellow prepared mustard

1 tsp. chopped onion

paprika

Stir mayonaise, mustard and onion together. Spread over cooked cauliflower and heat 1 minute. Sprinkle paprika over top to garnish.

Mrs. Roger (Diane) Sparby

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The purpose of grace  
is to make us richly,  
exuberantly alive.



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## CHICKEN PARMESAN

1/2 c. corn flake crumbs	1 egg, beaten
1/2 c. grated parmesan	1 can condensed golden mushroom soup
1/4 tsp. oregano	1/3 c. milk
1/8 tsp. garlic salt	2 T. dried parsley flakes
1/8 tsp. pepper	
1 broiler-fryer, cut up	

Combine corn flake crumbs, cheese, oregano, garlic, salt, and pepper in dish. Dip chicken pieces in egg, then roll in crumb mixture. Reserve remaining crumbs.

Arrange chicken in 12x8x2" (2 qt.) glass baking dish, skin side down, and meatiest parts of chicken to outside of dish. Cover with waxed paper. Microwave at high setting 8 minutes.

Turn chicken over and move outside pieces to center of dish. Cover and microwave at high setting 7 minutes more.

Combine golden mushroom soup, milk and parsley flakes in bowl; stir to blend. Pour over chicken. Cover and microwave at high setting 5 min., or until chicken is tender and meat near the bone is no longer pink, rotating dish one-quarter turn after 3 min. Sprinkle with remaining crumb mixture. Makes 4-6 servings.

Mrs. Mark (Debbie) Brandlee

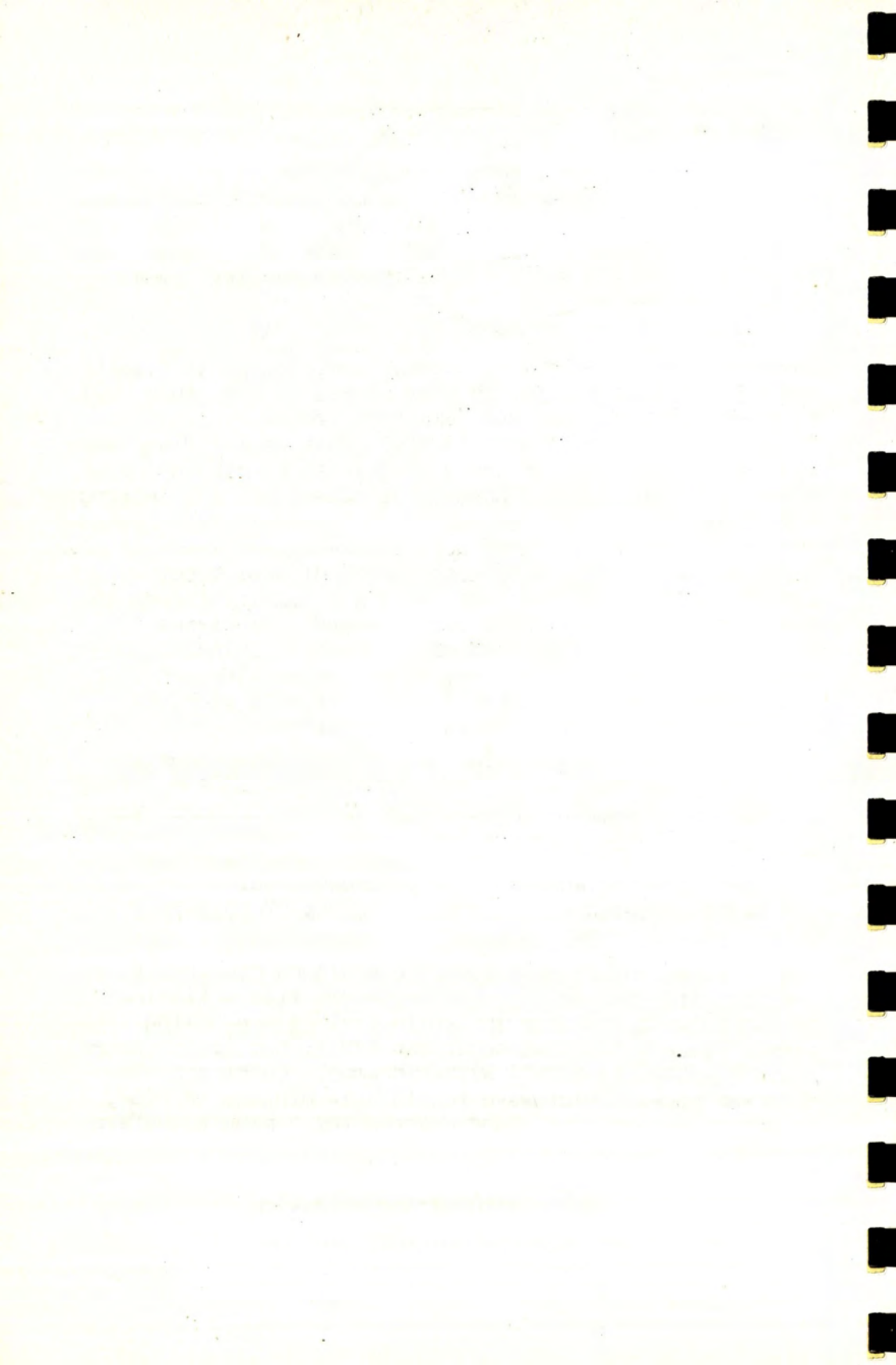
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## OLD-FASHIONED BAKED APPLES

6 med. cooking apples	6 T. brown sugar
washed & cored	3 T. butter or margarine
1/2 tsp. cinnamon	

Make shallow cut in skin completely around each apple, one inch from the bottom. (To keep skin from shrinking during cooking.) Place apples in 12x7" glass baking dish. Place 1 T. brown sugar and 1/2 T. butter in center of each apple. Sprinkle with cinnamon. Cover apples with wax paper. Microwave for 10 - 14 minutes on HIGH, or until tender. Let stand covered for 3 minutes before serving.

By sharing with others we divide  
the care and multiply the joy.





100

Meat

Casseroles

100

100

100







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## BARBECUED FARMER STYLE PORK RIBS

5# farmer style ribs	1-8 oz. can tomato juice
3/4 c. brown sugar	1 c. orange juice
1½ T. dry mustard	2 T. minced onion
2 tsp. salt	2 minced garlic cloves
1/4 tsp. pepper	3 T. parsley
1 tsp. ginger	2 T. Worcestershire sauce

Boil ribs until almost done. Let stand 15 min. Place ribs in deep dish, brush both sides with sauce. Let stand 2 hrs. in sauce. Remove ribs, save sauce. Grease barbecue grill, place ribs on grill. Let brown well and brush often with sauce.

Julia (Erdahl) Solaas

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## BARBEQUED PORK CHOPS

1 T. butter	2 T. Vinegar
1/3 c. chopped onion	1 T. lemon juice
1/4 c. celery	1 T. Worcestershire sauce
1/4 c. water	1 T. brown sugar
1 c. Catsup or Chili sauce	1/2 tsp. salt
1/8 tsp. pepper	Green Pepper & Onions

Melt butter, add onion, celery. Cook slowly until tender. Add remaining ingredients. Simmer 20 minutes. Brown chops and place in flat dish. Cover with sliced onions and green peppers and cover with sauce. Cover tightly with foil. Bake until chops are tender. About 1 hr. Serves 8.

Mrs. Oscar (Helen) Loken

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## BARBECUED COUNTRY STYLE RIBS

3-4# Ribs	1/2 tsp. pepper
2 onions	1 tsp. Chili Powder
2 T. Vinegar	3/4 c. Catsup or Tomato
2 T. Worcestershire sauce	Sauce
1 tsp. Paprika	3/4 c. water

Place ribs in roaster, sprinkle with salt and put sliced onions on top. Combine remaining ingredients and pour over all. Bake covered at 325° for 2 hr. Uncover the last 20-25 min.

Evelyn (Simonson) Abraham

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## PORK CHOPS

Brown: 6 pork chops

Sprinkle with salt.

Mix: 1 can Crm. Chicken soup  
2 T. Worcestershire sauce  
3 T. Ketchup

Place slice of onion on each chop. Spoon mixture over each chop. Bake at 350° for 1-1½ hrs.

Shirley (Raap) Bruhn

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## STIR FRY PORK WITH MUSHROOMS

1 lb. fresh mushrooms	2 T. Soy Sauce
8 oz. Pork shoulder	2 tsp. cornstarch
3 T. salad oil	1/4 tsp. garlic powder
1 c. sliced celery	1/8 tsp. ground ginger
1 c. onion wedges	1 c. tomato wedges
3/4 c. water	1/4 c. coarsely chopped walnuts

Rinse, pat dry and cut mushrooms in quarter. (Makes 5½ c.)  
Set aside. Cut pork into strips 1/4" thick by 1" long.  
Set aside. In a large skillet, heat 2 T. of the oil until hot. Add celery and onion. Stir-fry until partially cooked, about 5 minutes. Add reserved mushrooms; stir-fry until almost tender, about 2 minutes. Push vegetables to the side. Add remaining 1 T. oil. Heat until hot. Add pork, stir-fry until tender, about 2 min. Combine water, soy sauce, cornstarch, garlic and ginger. Add to skillet along with tomatoes and walnuts. Cook and stir until sauce thickens, about 2 minutes. Makes 4 portions.

Monica (Sandvik) Oberle

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## CROCK POT PORK CHOPS

6-8 lean pork chops, 1" thick	1 can Cr. Celery or
1/2 c. flour	Cr. Chicken soup
Salt & Pepper	2 T. Oil

Put pork chops in flour and salt & pepper. Brown in oil. Place browned pork chops in crock pot. Add soup, cover and cook on low 6-8 hours.

Mrs. Edmund (Irene) Holden



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## MEATBALLS

Mix 1 lb. Hamburger with:

3/4 c. Oatmeal

1 tsp. salt

Onion to your liking

1 c. Milk

1/2 tsp. Pepper

Put in casserole and add:

1 c. Catsup

2 T. Sugar

3 T. Vinegar

1/2 c. Water

Pour over meatballs and bake 1 hour at 350°.

Esther (Kambestad) Sandve

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## SWEET & SOUR MEATBALLS

2 lb. Ground lean Beef

2½ tsp. Salt (divided)

1/8 tsp. Pepper

1 Egg, beaten

2 T. Flour

1/2 c. light Corn Syrup

3 lg. Green Peppers, cut  
in sixths

1 can (14 oz.) Chicken Broth

3 T. Cornstarch

2 tsp. Soy Sauce

1/2 c. Vinegar

6 slices Pineapple (canned)  
quartered

12 Marachino Cherries

1/2 c. Vegetable Oil

Combine beef, 1 tsp. salt & 1/8 tsp. pepper. Shape into 30 small meatballs about 1½" in diameter. Combine eggs, flour, 1/2 tsp. salt and few grains pepper and beat smooth. Heat oil and add remaining salt. Dip meatballs lightly in the batter and fry in hot oil, turning them until brown on all sides. Remove balls from pan. Drain off all but 2 T. Oil. Blend 1/2 c. Chicken broth with the cornstarch. Add remaining broth, soy sauce, vinegar and corn syrup and cook over medium heat, stirring constantly until thickened and clear. Add green peppers, pineapple and cherries and lower heat. Cook for 5 min. then pour over meatballs. Serve with rice. Makes 6 servings.

Lois (Anderson) Jackson

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Each day

should be unwrapped

like a precious

gift.

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## HAWAIIAN MEAT BALLS

1½ lb. Hamburger	1/2 c. Vinegar
2/3 c. Bread Crumbs	1/2 c. Brown Sugar
1/3 c. Onions, chopped	2 T. Cornstarch
2/3 c. Evaporated Milk	2 T. Soy Sauce
1 tsp. Salt	2 T. Lemon Juice
1 can Pineapple Tidbits	

Combine meat, crumbs, onion, milk and salt. Make into meatballs and roll in flour. Fry.

Sauce: Drain 1 can pineapple tidbits. In a pan combine pineapple juice and water to equal one cup. Add to it, vinegar, sugar, cornstarch, soy sauce and lemon juice. Heat until sauce is clear. Add sauce and pineapple to meatballs. Simmer 10-15 min.

Alice (Fosheim) Hanson Hodel

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## SCALLOPED POTATOES & MEATBALLS

1 lb. Hamburger	6 Soda Crackers, crushed
1/2 c. chopped Onion	1 Egg
Salt	Pepper

Brown meatballs about 10 min. After browned, place along edge of fry pan. Slice 5-6 potatoes in center. Combine 1 can Cream of Mushroom Soup and 1/2 can Milk. Pour over meat and potatoes. Simmer on low for 45 min to 1 hr.

Gwen (Sandvik) Gross

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## MEAT LOAF

1½ lb. hamburger	1 sm. Onion
1 Egg	1 can Tomato Sauce
Salt & Pepper to taste	Cracker Crumbs (enough to hold mixture together)

Mix hamburger, crumbs, egg, salt & pepper and 1/2 of the tomato sauce. Pat in buttered pan. Bake at 350° for 1 hr. Mix topping (below) and put on top of meatloaf last 20 minutes of baking time.

1/2 can Tomato Sauce	2 T. Brown Sugar
1½ tsp. Mustard	2 T. Water

Mrs. Edmund (Irene) Holden



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## CHICKEN BREASTS

Lay 4 chicken breasts in 9x9" pan. Place one slice Swiss Cheese over each. Pour one can Cream of Chicken with Mushroom soup and 1/4 cup water over the breasts. Bake at 350° for 1 hour (covered). Put croutons over and bake uncovered for 1/2 hour.

Alice (Simonson) Bakken

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## MEAT LOAF

1 lb. hamburger	1 tsp. salt
1/4 lb. ground pork	1/2 tsp. pepper
1 egg, beaten	1 T. Worcestershire sauce
1 sm. onion <u>or</u> 1/2 pkg	1 T. green pepper, chopped
onion soup mix	1 can tomato paste
1 c. bread crumbs	

Mix all ingredients. Bake at 325° for 45 min.

Mrs. Jerome (Myrna) Mork

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## CHICKEN FRIED ROUND STEAK

1½ lb. round steak	2/3 c. fine cracker crumbs
1/2" thick	1/4 c. salad oil
1 egg, beaten	salt
1 T. milk	pepper

Pound steak thoroughly; cut in serving pieces. Blend eggs and milk. Dip meat in egg mixture, then in crumbs. slowly brown meat in hot oil, turning once. Season with salt and pepper. Cover; cook over low heat for 30-45 minutes or until tender.

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## FRENCH SUPPER LOAF

2/3 c. evaporated milk	1/2 c. chopped onions
1½ lb. ground beef	1½ tsp. salt
1/2 c. cracker crumbs	1/8 tsp. pepper
1 egg	2 c. grated cheese
1 T. mustard	1 loaf French bread

Mix together all ingredients except French bread. Cut French bread in half lengthwise. Place meat mixture on each half, wrap in foil leaving meat mixture uncovered. Bake at 350° for 25 min.

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## SWEET & SOUR MEATBALLS

3# Hamburger	1/2 tsp. Garlic Salt
2 c. Oatmeal (Quick Oats)	1/2 tsp. Pepper
1 lg. can Evaporated Milk	2 tsp. Chili Powder
2 Eggs	2 tsp. Salt
1 med. Onion, chopped	

Roll into small balls. Brown under oven broiler about 10 minutes.

Sauce:

2 c. Catsup	2 c. Brown Sugar
1 T. Liquid Smoke	1/2 tsp. Garlic Salt
1/2 c. chopped Onion	1/2 c. Water

Bring to boil-Pour over meatballs. Bake 350° for 1 hr.

Mrs. Roger (Diane) Sparby

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## "MOTHERS BEST" MEAT LOAF OR MEAT BALLS

3 lb. Ground Beef	1/2 c. chopped Onion
1 lb. Ground Pork	1½ tsp. Sage
1½ c. fresh Bread crumbs	1/2 tsp. Pepper
1 cup Milk	Thyme, Marjoram, Salt
4 Eggs, beaten	(optional)

For Meat Loaf - Mix all together by hand. Pack into loaf pans. Invert onto shallow pan; score with wooden spoon handle. Bake in 350° oven for one hour. The last 15 min. pour Chili Sauce over all. Freezes well, either before or after baking.

For Meat Balls - Refrigerate a few hours before shaping into balls. Brown in skillet, then arrange some in a casserole. Cover with a gravy made of: 1 can Cream of Chicken Soup, 1 can Consomme, 1 cup Water or cold Coffee, 3 T. Flour. Bring to a boil and pour over Meatballs. Bake about one hour in 350° oven.

Mrs. Marvin (Luella) Holden

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## HOT DISH

Layer 1¼-1½ lb. hamburger in bottom of pan. Slice raw potatoes 2 layers deep over meat. Season with onion, salt and pepper. Put 21 oz. can Pork & Beans over potatoes, then spread 1 can Tomato Soup (UNDILUTED) over beans. Spread bacon strips over all and bake at 350° for 1 hr. To absorb excess grease add broken soda crackers to surface during last 20 min.

Gerald Fossum



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### LINA'S MEATBALLS

2 lbs. Ground Beef	2 lbs. Ground Pork
Mix in blender:	
1 lg. Onion	Parsley
Salt & Pepper to taste	1 Egg
1 shake Tobasco Sauce	1/4-1/2 c. Milk
1 tsp. Worcestershire Sauce	Dry Bread
1 tsp. Celery Salt	

Knead together. Form balls and brown. Bake at 325° for 45 min. to 1 hour.

Mrs. Ted (Lina) Loken

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### BEEF STROGANOFF

1-1½ lb. Sirloin Tips	1/2 whole Garlic, minced
1/4 c. Flour	1 Onion, minced
2 T. Margarine	2 T. Catsup
1/2 c. Beef Broth	1 T. Worcestershire Sauce
1 tsp. Dry Mustard	Pepper & Oregano to taste
3/4 c. Sour Cream	1 c. dry Red Wine
1-2 cans Mushrooms or 1 lb. fresh mushrooms	

Trim meat off fat, cube, dredge with flour. Melt margarine and brown meat. Put meat into crock pot and add all other ingredients. Cook several hours or until meat is very tender. Serve with wild rice or beef rice-a-roni.

Ann Marie (Sigdestad) Willette

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### EASY STROGANOFF

1 lb. Ground Beef	1 med. Onion, chopped
1 can Cream Mushroom Soup	1 c. Sour Cream
1 can Beef Broth	1/2 c. Water
3 c. uncooked Med. Noodles	

In skillet, brown beef and cook onion until tender. Stir to separate meat. Gradually blend in remaining ingredients. Bring to boil, reduce heat. Cover. Simmer 10 min. or until noodles are done. Stir often. Makes 5 cups.

Mrs. Warren (Janice) Brandlee

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## SWEET AND SOUR PORK (HAWAIIAN)

1½# lean shoulder pork <u>or</u>	1/4 c. to 1/3 c. vinegar
pork roast cut 2x½" pieces	1 c. pineapple juice
2 T. fat	1 T. soy sauce
1/4 c. water	¾ c. green pepper (cut up)
2 T. cornstarch	1/4 c. thinly sliced onion
1/2 tsp. salt	1-#2 can pineapple chunks
1/4 c. brown sugar	

Brown pork in fat. Add water, cover, simmer 1 hour. Combine cornstarch, salt, brown sugar, vinegar, pineapple juice, soy sauce, mix. Cook until slightly thick, stir constantly. Pour sauce over hot pork, let stand at least 10 min. Add green pepper, onion, pineapple chunks. Cook 2-3 min. Serve with hot rice. Makes 6 servings.

Cora (Williamson) Schauer

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## SPAGHETTI SAUCE

1 lg. can tomatoes	1 bell pepper, chopped
1/4 c. lard	1/2 bunch parsley, chopped
salt & pepper	4 sm. cans tomato paste
3# pork country spare ribs	1 T. dried sweet basil
1 onion, chopped	2 lg. can water
4 cloves garlic, chopped	

Cook 1 lg. can tomatoes on med. heat, in separate pot stirring occasionally. Melt lard in lg. pot. Salt & pepper the meat. Brown the meat in the lard. Add 1 onion, 4 cloves garlic. Brown. Add tomatoes from other pot. Stir and stew 15 min. Add 1 bell pepper, parsley. Stir and stew 15 min. Add 4 sm. cans tomato paste. Stew, Stir 30 min. Add sweet basil and water. Simmer 2 hr. Salt to taste. Better next day. Freezes well. Serve over any type of pasta. Sprinkle with grated parmesan cheese or romano cheese. ENJOY!

Mrs. Leonard (Sandi) Sigdestad

How challenging - and serious  
the thought of one's influence on  
others.



## PORK CHOP ROYAL

6 pork chops - 1" thick      1/2 c. chopped celery  
salt & pepper, garlic salt    1/4 c. onion, finely chopped  
3 c. brown rice, cooked       3 T. soy sauce  
1/2 c. cashews, coarsely       1/4 tsp. ginger, ground  
   chopped

SAUCE :

1 can Cr. Mushroom soup      1/2 c. sour cream  
1/4 c. milk

Brown and season chops. Combine rice, nuts, celery onion, soy sauce and ginger. Spread in 9x13" pan. Arrange chops on top. Cover and bake in 350° for 1 hr. or until tender. Serve with mushroom cream sauce.

Mrs. Darold (Mavis) Holden

## HAM & BROCCOLI CASSEROLE

2 pkg. (10 oz.) frozen, chopped broccoli  
2 c. cooked Ham, cut up fully  
1½ c. shredded Cheddar Cheese  
1 c. Bisquick  
3 c. Milk  
4 eggs

Heat oven to 350°. Cook broccoli as directed on pkg. Spread in ungreased 9x13" baking dish. Layer ham and cheese over broccoli. Beat remaining ingredients until smooth. Slowly pour over cheese. Bake 1 hr. uncovered.

Iva (Sandvik) Anderson

## CHICKEN NOODLE DRESSING HOTDISH

1 lb. hamburger or pork sausage, browned & drained  
1 box stuffing mix with the seasonings  
1 can chicken noodle soup  
1 soup can full of milk

Mix all ingredients. Place in 1½ quart casserole. Bake in 350° oven for 45-60 minutes.

Carol (Bakken) Raap

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### CHOW MEIN HOT DISH

1# ground beef	1 can Cr. Chicken soup
1 c. celery, chopped	1½ c. uncooked minute rice
1 med. onion, chopped	1/3 c. soy sauce
1 can Cr. Mushroom soup	

Brown meat, drain, add celery, onion and soups. Simmer 15 min. Add rice, soy sauce. Put in baking dish, bake at 350° for 1 hour. Uncover and top with Chinese noodles the last 10 min. of baking time. [You may add 1/4 c. water for a more moist mixture.] Serves 4-6 people.

Mrs. Robert [Beverly] Loken

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### CHOW MEIN HOT DISH

2 cans Vegetable Chow Mein	1 cup Milk
1 can Cr. Chicken soup	4 tsp. Soy Sauce
1 can Cr. Mushroom soup	1 can Water Chestnuts
2 cans Tuna (or 2 cans	(sliced and drained)
(Turkey, Chicken or Shrimp)	2 cans Chinese Noodles

Put one can of noodles on bottom of pan. Add mixture. Bake 1 hour at 325°. The last 20 minutes add the 2nd can of noodles and dabs of butter to top.

Mrs. Richard (Marian) Sigdestad

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### HAMBURGER STROGANOFF

Brown 1½# hamburger. Melt 1/2 c. margarine in sauce pan. Add one onion, 1/8 tsp. garlic salt. Saute onions in margarine. Add hamburger. Brown together. Add 1 T. flour to mixture. Mix well. Add mushrooms. Add 1 can Cream of mushroom soup. Simmer 15-20 minutes. Add 1 cup sour cream. Heat thoroughly. Serve over noodles.

Mrs. Richard (Marian) Sigdestad

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### RITZY CRACKER - BROCOLLI BAKE

4-10 oz. pkg. chopped brocolli (cooked and drained)  
1# box Velveeta Cheese - cubed. Mix together.

Mix together:

1 stick Oleo, melted, 1# box Ritz crackers, crushed.  
Combine all together and bake at 350° for 30 minutes.  
9x15" pan.

Alice (Simonson) Bakken



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## CASSEROLE DISH

Soak 1 cup rice in boiling water.

1 lb. Hamburger	)	
1 cup chopped onions	)	Brown in 2 T. Butter
1 cup chopped celery	)	

Add:      1 can Cream of Chicken Soup  
             1 can Chicken Rice Soup  
             1 can Water

Drain Rice, add to mixture. Butter baking dish and put in mixture. Pour over top, 1 can Cream of Mushroom soup and 1/2 can water. Spread crushed potato chips over top. Bake 1 hour at 350°.

Agnes (Sigdestad) Snedigar

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## HAM FRIED RICE

1 c. Rice	4 stalks Celery, chopped
1½ c. boiling water	1 Ham slice, chopped
1 tsp. salt	Soy Sauce
1 T. Butter	2 Eggs
1/2 c. Onion, chopped	1 can Bean Sprouts, drained
1 sm. Green Pepper	1 pkg. Onion Soup Mix

Combine rice, boiling water, salt and butter. Cover and simmer 1/2 hour. Set aside. Brown onion, green pepper, celery, and ham slice. Sprinkle with soy sauce. Add pkg. Onion soup mix. Add slightly beaten eggs, and stir until eggs are set. Add rice and bean sprouts and soy sauce to taste. Bean sprouts should be added just before serving as they will shrivel with too much heating.

Clara (Huwe) Reinertson

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## VEGETABLE HOT DISH

1 lb. Hamburger	1 can Tomatoes or
1 c. chopped Cabbage	1 c. Tomato Juice
2 Carrots, sliced	1 sm. Onion, chopped
2 Potatoes, cubed	1 stalk Celery, optional

Brown hamburger and onion. Put in bottom of casserole. Add rest of ingredients. Bake in 350° oven for 1 hr. or until done. Season as you wish. Serves 6.

Mrs. Grant (Virginia) Sparby

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### PIGS IN BLANKET

- |                    |  |
|--------------------|--|
| 1 lg. head Cabbage | 2 lb. Hamburger                            |
| 1 Onion            | 1-2 c. Rice                                |
| 2 T. Vinegar       | Tomatoes or Tomato Paste<br>(if preferred) |

Boil cabbage to loosen leaves. Mix hamburger, rice, onion, salt and pepper together in bowl. Make hamburger mixture into balls and roll into cabbage leaves. Cook in skillet filled half full of water and vinegar added. Cook at about 350° for 1 hr. Make sure to keep water in skillet and turn at least once. Last 15 min. put in tomatoes or tomato paste.

Mrs. Dennis (Fran) Anderson

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### LAYERED HOT DISH

Brown 2 lbs. hamburger with salt and pepper to taste. Line bottom of casserole with sliced raw potatoes.

Add:

- 1 layer sliced carrots
- 2 T. chopped Onion
- Another layer sliced potatoes
- Top layer with hamburger

Cover with:

- 1 can Cream of Chicken or Celery Soup
- 1/2 c. Cream
- 1/2 c. Water

Bake at 350° for 1-1/2 hours.

Mrs. Dale (Joyce) McKittrick

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### NOODLES ALLA ROMANOV

- |                      |                        |
|----------------------|------------------------|
| 4 oz. Narrow Noodles | 4 T. Butter            |
| 1 Egg, beaten        | 1/4 tsp. Garlic Salt   |
| 1/3 c. light Cream   | 1/4 tsp. dried Parsley |
| 1/4 tsp. Salt        | 1/4 c. Parmesan Cheese |

Cook noodles until tender. Drain. Combine egg, cream and parsley. Melt butter, add egg mixture, salt, pepper and cheese. Stir and cook until creamy. add noodles.

Jane Sigdestad



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## GRANDMA'S CASSEROLE

1 c. chopped Onion	1 T. Sugar
1 Green Pepper, cut in strips	1 qt. Tomatoes
2 T. Butter	1 can Tomato Sauce
1½# Ground Beef	1 c. Water
1 tsp. Salt	1 pkg. uncooked Wide Noodles
1/4 tsp. Garlic Salt	1 pkg.(8 oz.) Mozzarella
1/2 tsp. Pepper	Cheese

Saute onion and green pepper in butter for 3 min. Add ground beef and brown slightly. Add rest of ingredients (except noodles and cheese) and heat mixture to boiling. Simmer 15 min. In 9x13 pan layer the tomato mixture and wide noodles, making sure noodles are well covered. Top with Mozzarella Cheese. Cover pan with foil. Bake 350° for 45 min. Cut and serve as you would Lasagna.

Janet (Sigdestad) Dedrickson

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## SOUR CREAM NOODLE BAKE

Cook 6 oz. 1/2" wide Noodles according to pkg. directions. Drain. In large skillet, brown 1# ground beef in 2 T. butter or oleo. stirring until meat loses its red color. Stir in 1 can (8 oz.) tomato sauce, 1/8 tsp. pepper, 1 tsp. salt and 1/2 tsp. garlic salt; mix well. Heat to boiling cover, reduce heat and simmer 5 min. Preheat oven to 350°. In a large bowl, mix cooked, drained noodles, 1 cup cottage cheese, 1 cup sour cream and 1/2 cup chopped onion. Spoon 1/3 of noodle mixture in bottom of 2½ qt. casserole. Top with half of meat mixture; repeat layers, ending with a layer of noodles. Top with 3/4 cup shredded Cheddar cheese. Bake 25-30 min. or until casserole is bubbly and cheese is melted. Makes 6-8 servings.

Mrs. Orville (Marge) Brandlee

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## TATER TOT HOT DISH

Brown 1-1½ lb. hamburger and place in bottom of casserole. On top of hamburger spread 1 can whole kernel Corn, drained. Spread 1 can undiluted Cream of Celery Soup. On top of soup make a layer of frozen tater tots and cover with a layer of frozen onion rings. Bake at 350° for 1 hr. Uncover for the last 10-15 min. so onion rings will be crisp.

Mrs. Dale (Joyce) McKittrick

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### REUBEN CASSEROLE

- 1 3/4 c. drained sauerkraut
- 1/2 lb. sliced corned beef
- 2 c. shredded swiss cheese
- 3 T. Thousand Island dressing
- 2 med. tomatoes, thinly sliced or
- 2 cups canned tomatoes
- 2 T. butter

In bottom of 1 1/2 qt. buttered casserole, spread sauerkraut, top with corned beef and cheese. Daub Thousand Island dressing on top of cheese.

#### TOPPING:

Saute 1 c. seasoned Rye Crisp, crumbled, in 1/2 c. butter. Add 1/4 tsp. Caraway seeds. Spread on top. Bake 30 min. at 425°.

Carol (Bakken) Raap

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### FARMERS DELIGHT HOT DISH

- |                         |                        |
|-------------------------|------------------------|
| 1-1/4 lb. hamburger     | 1 can Cream style corn |
| 18 oz. pkg. egg noodles | 1/2 can water          |
| 1 can Chicken Rice soup | 1/4 lb. cheese         |
| 1 can Mushroom soup     | onion, salt & pepper   |

Brown hamburger with onion, salt & pepper. Cook noodles and drain. Put noodles in a very large casserole or two small ones. Add hamburger and rest of ingredients. Stir in cubed cheese last. Bake in a mod. oven 35-40 min. Makes a nice hot dish for a large group or use one and put the other in the freezer.

June (McKittrick) Swanson

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### LITTLE PASTIES

- (1) Pie crust for 2 double crust pies
- (2) 1 lb. hamburger (raw)
- 3-4 raw grated potatoes
- 1-2 raw grated carrots

Garlic salt, salt, pepper and onion powder  
Mix the #2 ingredients. Roll out 1/2 of pie dough at a time. Cut with round cookie cutter. Place 1 T. of meat mixture on dough, fold over crust and seal edges. Bake 20-35 min. at 350°. until lightly browned.

Joan (Bakken) Sigdestad



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## DELICIOUS BEEF ROAST

We have tired of the old roast beef - here is a much better, tastier roast. Set oven at 285°. Select a 3-4# very lean roast, like a rump roast, a watermelon cut if available. Cut off all visable fat. Brown roast on all sides in roasting pan.

Add: 1 can Consomme (Beef)

1 can Red Wine

Chopped onions - coarsley chopped

Chopped carrots, celery, small can tomatoes (Stewed okay). Add any other vegetables you have on hand; add mushrooms last. 15-20 minutes. Correct seasonings to own taste, small amount salt & pepper. Bake in slow oven at 280-285° for 5-6 hours. very tender and juicy. Excellent the next day.

Gladys (Anderson) Bowers

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## BEEFSTEAK IN SOUR CREAM

1/2 c. Shortening

1 clove Garlic, crushed

1 c. chopped Onion

1# sliced, fresh, Mushrooms

2# Round Steak, cut up

1½ c. Sour Cream

1-8 oz. can Tomato Sauce

1/2 c. Water

1 T. Worcestershire Sauce

1 tsp. Salt

2 T. Flour

2 T. Water

Place shortening in 10" skillet, and melt. Add onions and beef cubes and brown. Add garlic, mushrooms, sour cream, tomato sauce, water, wor. sauce, salt & pepper. Cover and bring to a boil - reduce to simmer - cook 1 hr. or until meat is tender. Make paste of flour & water. Add to gravy to thicken. Cook 5 min. or longer. Can be canned or frozen. Serves 8.

Mrs. John Mark (Julie) Holden

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## BARBIE CUPS

Press 10 Refirgerater Buttermilk Biscuits into muffin tins, making a cup. Brown and drain 1# hamburger or pork sausage. Stir in 1/2 c. Barbeque sauce. Spoon meat mixture into cups. Sprinkle top with shredded cheddar cheese. Bake at 375° for 20 min.

Carol (Bakken) Raap

### MOSTACCIOLI HOTDISH

1-1 lb. box Mostaccioli noodles (use 3/4 of box)  
1-1/2 - 3/4 lb. hamburger  
3/4 lb. Italian sausage (opt.)  
1 sm. onion  
8 oz. can tomato sauce  
1/2 tsp. Oregano  
1/2 tsp. garlic salt  
28 oz. can tomatoes  
2 cans tomato soup  
1/2 tsp. Sweet Basil  
2 c. grated Mozzarella  
Cheese

Brown hamburger, sausage, onion and garlic salt. Add all other ingredients except mozzarella cheese. Put in 4 qt. casserole. Bake covered for 1 hr. at 375°. Top with Mozzarella cheese, return to oven to bake 1/2 hr. longer, covered. Serves 8-10.

Mrs. Jeff (Mary) Skaare

### TEN MINUTE SPAGHETTI SAUCE

1 lb. extra lean ground beef	3-8 oz. can tomato sauce
1-2 cans drained mushrooms, diced	2 T. minced onion flakes or fresh onion, diced
1½ tsp. brown sugar	¾ tsp. oregano
1/2 tsp. basil	1/2 tsp. garlic salt or minced garlic
1/2 tsp. marjoram	

Saute beef. Drain off any fat. Add remaining ingredients. Simmer 10 min. Stir occasionally. Serve over cooked spaghetti. Makes 4 servings. Sauce freezes well.

Esther Sigdestad

## BROCCOLI & CAULIFLOWER CASSEROLE

1-8 oz. jar Cheese Whiz      1 can Cr. Mushroom soup  
2 T. milk      1-20 oz. frozen broccoli &  
1 can French fried Onions      Cauliflower

Melt cheese whiz, soup, and milk. Pour over vegetables. Top with onion. Bake at 350° for 1 hour.

Pamela (Sandvik) Kirchmeier



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## STIR FRY BEEF

Slice desired amount of round Steak in thin strips. Also slice thin desired amount of Carrots, Celery, Onion, Green Peppers. Stir-fry beef in hot oil until brown. Add vegetables and stir-fry until crisp tender, about 5-7 min. Add canned mushrooms (drained). Mix together: 1 small can tomato sauce, 1/3 c. soy sauce, 1/4 tsp. ginger, 2 t. Cornstarch. Add to meat and vegetables and heat until thickened. Serve over rice.

Note: You may have to double or triple the ingredients in sauce, depending on amount of meat and vegetables.

Margaret (Skaare) Wattier

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## CROCK POT HOT DISH

2 lg. Potatoes, sliced	2 stalks Celery, chopped
2-3 Carrots, sliced	1½# Hamburger, browned
1 can Peas, drained	1 can Tomato Soup
3 Onions, sliced	mixed with 1 can Water

Put vegetables in crock pot in order, season each layer with salt and pepper. Put hamburger on top and cover with soup. Cover and cook on low, 6-8 hr. or on high 2-4 hr. Stir occasionally when on high.

Mrs. Lauren (Kathy) Johnson

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## CHINESE HOT DISH

2# Ground Beef, brown lightly

Add:

1 c. uncooked Rice	1/3 c. Soy Sauce
1 Onion, chopped	3 T. Brown Sugar
2 can Mushroom Soup	1-#2 can Bean Sprouts, drained
1 c. Celery, chopped	1 c. Water

Put into casserole. Bake 1 hr. at 350°. Add mushrooms and Water Chestnuts, cut up, if desired.

Mrs. Daniel (Myrtle) Sigdestad

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Church is not a museum for saints but a  
hospital for sinners.

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### MINATURE CHEESE LOAVES

2 lb. ground beef	1 (10½ oz.) can condensed vegetable soup
2 ¾ c. soft bread crumbs	
¾ c. chopped onion	¼ c. Milk
½ c. chopped Green Pepper	½ c. cubed Swiss Cheese
2 T. chopped fresh Parsley	1 (1#) jar meatless Spaghetti sauce
1 tsp. salt	
¼ tsp. basil leaves	¼ tsp. pepper

Combine ground beef, bread crumbs, onion, green pepper, parsley, salt, basil, pepper, soup and milk. Mix lightly, but well. Shape in 8 small meat loaves. Place on 15x½x10½x1" jelly roll pan. Press cheese cubes into each loaf covering with meat mixture. Bake in 400° oven 35 min. or until brown. Cool and refrigerate. To serve, heat in spaghetti sauce. Makes 8 servings.

Eileen (Loken) Halverson

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### MACARONI & CHEESE CASSEROLE

2-½ c. cooked Macaroni	2-½ T. Butter
½ lb. Longhorn Cheese	1 Egg

Mix together and enough milk to cover. Slice a few slices of cheese over top and cover with some crushed cracker crumbs. Bake in moderate oven 35-45 min.

Wallace Kambestad

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### POTATO PUFFS

4 lb. mashed potatoes      1 c. grated Cheddar Cheese  
Mix while potatoes are warm. Form into balls. Roll balls in 3 T. Toasted Sesame Seeds and ¾ c. Crushed Corn Flakes. Freeze on cookie sheet. Put in package after frozen and return to freezer.

To serve:

Place frozen puffs on cookie sheet. Brush lightly with melted butter. Bake in 400° oven for 20-30 minutes. Time depends on size of puffs.

Carol (Bakken) Raap



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## LASAGNA

1 lb. Hamburger	1 lb. spiced Pork (country Sausage Mix)
1 lg. can Tomatoes	
1 sm. can Tomato Sauce - with cheese	1 box (1/2 lb.) Lasagna Noodles
1 lb. Ricotta Cheese	1 lb. Mozzarella Cheese, grated
Salt & Pepper	1/2 T. Whole Oregano leaves
	1 sm. can Water

Brown hamburger and pork with seasonings. Pour off fat. Add can of tomatoes with its juice and the tomato sauce and the water. Simmer 1/2 hr. on low heat.

Cook lasagna noodles according to directions on pkg. Butter 9x12 pan:

Layer ingredients: 1st - noodles, 2nd-meat mixture, 3rd-Mozzarella cheese.

There should be nine layers, the middle layer is the Ricotta cheese (10th layer). Bake at 350° - 45 min.

Keeps well in refrigerator or freezer. ENJOY!

Mrs. Leonard (Sandi) Sigdestad

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## LASAGNA

### Meat Sauce:

Brown 1 1/2# Hamburger, drain and add:

1 clove Garlic, chopped	1 T. Basil
1 T. minced Parsley	1# can Tomatoes
1 T. Oregano	1/2 tsp. Salt
3-6 oz. cans Tomato Paste	

Simmer one hour:

### Cheese Mixture:

3 c. Cottage Cheese	2 Eggs
1 tsp. Salt	1 tsp. Pepper
2 T. minced Parsley	1/2 c. Parmesan Cheese

Combine all ingredients and mix well.

### Noodles:

Cook, drain, rinse and pat dry 12 Lasagna Noodles.

1# sliced Mozzarella Cheese

Spoon 1 c. meat sauce in bottom of an oiled 9x13 pan. Cover with 3 noodles. Spread 1/3 cheese mixture on top and then place 1/3 Mozzarella cheese on, and 1/3 meat sauce. Repeat 3 times. Sprinkle with Parmesan Cheese and Oregano.

Bake at 350° for 1 hour and 15 min. Let stand 15 min. before serving.

Lola (Sigdestad) Klein

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## CRAZY CRUST PIZZA

**Batter:** 1 c. flour                      1 tsp. ground oregano  
          1 tsp. salt                    1/2 tsp. pepper  
          2 eggs                        2/3 c. milk  
**Topping:** 1# hamburger            1 onion, chopped  
             1 can drained olive    2 c. shredded Monterey Jack cheese  
             pieces                    2 c. Pizza sauce  
**Sauce:** 2 c. Tomato Sauce        1/2 tsp. ea: Oregano, marjoram  
          1/2 tsp. garlic pwd.    sweet basil leaves

Grease and flour 9x13 pan. Prepare batter by combining all ingredients in a bowl, mix with fork. Pour batter in pan. Break raw hamburger in small pieces and spread. Distribute onions and olives. Bake 425° for 25 min. or until golden brown.

Prepare sauce by combining all ingredients in a small pan and heat on low, stirring in spices. Grate cheese. After 25 min. remove pizza, put 1½ c. of cheese on pizza, then cover pizza with sauce and sprinkle rest of cheese on top. Return to oven for 10 minutes.

Joan (Bakken) Sigdestad

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## OVERNIGHT CASSEROLE

1 3/4 c. Macaroni, uncooked    2 c. leftover roast, diced  
2 cans Mushroom Soup        1/2 lb. Cheese, diced  
3 hard cooked eggs, chopped   2 c. milk  
4 oz. jar Pimento, chopped (opt.)

Mix all ingredients and pour into 3 qt. casserole. Cover and refrigerate overnight. Remove from refrigerator. Allow 1 hr. to come to room temperature. Bake covered. 350° oven, if dish is glass, about 1 hr. & 15 min.

Glenda (Bakken) Raap

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Let prayer be the key  
of the morning  
And the bolt  
of the evening!



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### LASAGNA CASSEROLE

1 1/2-2 lbs. Ground beef (brown and season)

Add:

1 can whole tomatoes

1 can Pizza Sauce

1 (16 Oz.) Tomato Sauce

1 Envelop Onion Soup Mix

Cook 1 box or pkg. Wide Noodles. Layer. Add 1/2 lb.

Mozzarella Cheese. Sprinkle with Parmesan Cheese.

Bake at 350° for 45 min.

Leona (Skaare) Wattier

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### LASAGNA

2 tsp. Salad Oil

1/2 lb. Lasagna Noodles, cooked

1 med. Onion

1/2 lb. Ricotta cheese

1 lb. Ground Beef

1 lb. Mozzarella cheese

2 tsp. Salt

2 cloves Garlic, chopped

1/2 tsp. Oregano

1/2 tsp. Basil

1/4 tsp. Pepper

1/2 tsp. Rosemary

1 can Tomato Paste (12 oz.)

Several drops Tabasco

3 c. hot Water

1/2 tsp. Worcestershire sauce

Fry onion in oil until soft. Add beef, cook and stir until crumbly. Mix in seasonings and tomato paste. Blend with hot water. Simmer for 30 min.

In shallow baking dish put thin layer of the sauce, 1/2 lasagna, 1/2 ricotta, 1/2 mozzarella. Repeat until gone.

Bake at 350° oven for 45 min. Let stand for 12 min.

Mrs. Gene (Irene) Peterson

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### SPAGHETTI PIZZA

1/2 lb. cooked spaghetti

2 eggs

1/2 c. Milk

2 c. Spaghetti Sauce

Any favorite pizza toppings: (Mushrooms, Shrimp, Green Pepper, Sausage, Onion, Hamburger, etc.)

Shredded Mozzarella Cheese.

Grease 9x13 pan. Put drained cooked spaghetti in pan. Mix eggs and milk and pour over spaghetti. Pour sauce over this and top with your favorite pizza toppings. Bake at 350° for 30 min. Let cool for 10 min. Serve.

Mrs. Paul (Karen) Johnson

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## LASAGNA

### Meat Sauce:

1 lb. Ground Beef	2 cloves Garlic, minced
3-8 oz. can Tomato Sauce	or 1/2 tsp. garlic Pwd.
or 2-13 oz. cans	1/2 tsp. Salt
1/4 tsp. Pepper	1/2 tsp. Oregano Leaves

### Noodles and Cheese:

- 1 pkg. (8 oz.) Lasagna Noodles
- 1 carton (12 Oz.) Creamed Cottage Cheese
- 2 c. shredded Mozzarella or Swiss Cheese (8 oz.)
- 1/3 c. Parmesan Cheese

Brown meat. Stir in other ingredients and simmer 20 min. Heat oven to 350°, cook noodles. Layer meat sauce, noodles, and cheeses in an ungreased 9x13x2 in. pan. Bake uncovered for 40 min. until bubbly. Can be frozen and baked later. You can substitute 1-16 oz. can tomatoes and 1-6 oz. can tomato paste for the tomato suace.

Jane Sigdestad

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## NO MESSO LASAGNA

1 tsp. Salt	Small Onion, minced
1 tsp. Basil (or 2 tsp. Italian Seasoning)	1 1/2 c. cottate cheese
1/2 tsp. pepper	8 oz. Mozzarella Cheese,grated
1 qt. Commercial Spaghetti Sauce	8 slices American Cheese
12 oz. raw Lasagna Noodles	
1 1/2 lbs. raw Hamburger, crumbled	
1/2 c. Parmesan Cheese	
1 1/2 c. Hot Water	

Mix seasonings into spaghetti sauce. Put 1 1/2 c. of sauce into a 9x13 baking pan. Add a layer of raw noodles and half of the meat and sprinkle with onion, spoon on the cottage cheese. Pour on another 1 1/2 c. of sauce. Cover with another layer of noodles, then layer the sliced cheese and remaining meat. Pour on the remaining sauce. Sprinkle Mozzarella Cheese over the top. Press down with hands. Pour hot water evenly over the top and press down again. Sprinkle Parmesan Cheese over it, cover with foil and bake 1 hour at 375°. Remove foil and bake 45 min. at 350°. serves 8-10.

Shirley (Eliason) Jorgenson



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## LASAGNA

1 1/2 lb. hamburger	1 tsp. Basil
1 tsp. Garlic Salt	1 tsp. Oregano
Onion to taste	1 tsp. Salt
2 tsp. Parsley Flakes	1 qt. stewed Tomatoes
1 can Tomato Paste (sm.)	Slice American cheese

Brown hamburger and add all the spices, tomatoes and tomato paste. Grease 9x13 pan and place uncooked lasagna noodles all in one direction. Spread half the meat mixture over noodles. Place layer of cheese over meat. Now, place layer of lasagna noodles crosswise in pan. Place remaining meat over noodles and top with cheese. Add 2 cups water over top and bake covered about 1 hour at 350°. Remove from oven and let stand for 10 min.

Bernice (Brandlee) Simcoe

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## SPAGHETTI PIE

6 oz. Spaghetti	1/4 c. chopped Pepper
2 T. Butter or Oleo	1-8 oz. can Tomatoes or sauce
1/3 c. Parmesan Cheese	1-6 oz. can Tomato Paste
2 Eggs, well beaten	1 tsp. sugar
1 c. (8 oz.) Cottage cheese	1 tsp. Oregano
1# Ground Beef or Pork	1/2 tsp. Garlic Salt
1/2 c. Onion	1/2 c. Mozzarella Cheese

Cook spaghetti, drain. Stir butter, Parmesan Cheese and eggs in spaghetti. Make a crust of the spaghetti mixture in a 10" pie or cake pan. Spread cottage cheese on crust. Cook beef, onion and pepper till done. Stir in tomatoes and tomato paste. Add sugar, oregano and garlic, heat. Put onto spaghetti crust. Bake 350° for 20 min. Put Mozzarella cheese on top and bake till melted.

Mrs. Scott (Shawn) Sigdestad

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Love seems the swiftest,  
but it is the slowest  
of all growths.

## PIZZA HOTDISH

- 6 c. Potatoes, cut and sliced  
1 1/2 lb. hamburger, brown with 1 sm. diced, onion  
1-15 oz. can Tomato Sauce  
1 tsp. salt                      1 tsp. pepper  
1 tsp. oregano                1/2 tsp. sugar  
1 can cheese soup          1/2 can milk

Pour soup and milk over potatoes in a 9x13 pan. Mix hamburger with spices and put over. Bake 1 1/2 hrs. covered. The last 15 min. sprinkle Mozzarella cheese on and leave uncovered.

Esther (Kambestad) Sandve

## POPOVER PIZZA

**Brown and Drain:**

- 1 1/2 lb. hamburger, med, onion and 1/2 tsp. salt.

Add to hamburger:

- 1-15 oz. jar Ragu                      1/2 tsp. Oregano

Beat until smooth and fluffy:

- |          |            |
|----------|------------|
| 2 eggs   | 1 c. milk  |
| 1 T. Oil | 1 c. flour |

In an ungreased 9x13 pan, pat hamburger mixture. Sprinkle with 16 oz. Mozzarella Cheese. Pour batter on top. Bake at 400° for 30 minutes.

Mrs. Bob (Carol) Simonson

### HAMBURGER HOT DISH

- |                         |                              |
|-------------------------|------------------------------|
| 1 lb. ground beef       | 2 sm. onion, grated          |
| 1 can Cr. Mushroom Soup | 1 can Chicken Vegetable soup |
| 1/2 c. Milk             | Sm. Can Chinese Noodles      |

Brown onion and ground beef. Mix soups with milk and heat. Mix together in baking dish. Stir in noodles. Bake slow 1 hour.

Shirley (Raap) Bruhn

To handle yourself, use your head.  
To handle others, use your heart.



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## PIZZA CASSEROLE

1-8 oz. pkg. egg noodles (small noodles - cooked, drained)  
1-lb. hamburger (browned and drained)  
1 jar pizza sauce                      1 pkg.- pepperoni, chopped  
1 c. mozzarella cheese    1 sm. jar mushrooms, chopped

Mix together - top with another cup of cheese. Bake at 325° for 20 min. or until cheese melts. May also be fixed in slow cooker.

Mrs. Richard (Marian) Sigdestad

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## MANICOTTI

### Meat filling:

1/2 lb. ground beef	1 egg
1/8 c. chopped onion	1/4 c. milk
1½ slices of bread	1/2 T. snipped parsley
torn into small pieces	1/2 tsp. salt
3/4 c. shredded Mozzarella cheese	1/8 tsp. pepper

### Pasta:

1 pkg. (8 oz.) Manicotti shells

### Tomato sauce:

1 can (4 oz.) mushrooms	1 T. Italian seasoning
1 can (15 oz.) tomato sauce	1/2 tsp. sugar
	1/2 tsp. salt
1 can (12 oz.) tomato paste	1/8 tsp. pepper
1/4 c. chopped onion	1/3 c. grated Parmesan cheese
1 clove garlic, minced	4 c. water

Cook and stir meat and 1/4 c. onion in large skillet until meat is brown. Drain off fat. Remove from heat; stir in remaining ingredients for meat filling.

Fill uncooked manicotti shells, packing the filling into both ends. Place shells in ungreased baking pan (13x9x2"). Heat oven to 375°. Heat mushrooms with liquid and the remaining ingredients for Tomato sauce except cheese to boiling, stirring occasionally.

Reduce heat and simmer uncovered 5 min. Pour sauce over shells. Cover with foil and bake until shells are tender, 1½ to 1 3/4 hrs. Sprinkle with cheese.

Jane Sigdestad

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## TACO PIE

Pat into a glass pie plate 1 pkg. Crescent Rolls.  
Brown 1 lb. or more hamburger and add 1 pkg. of Taco seasoning. Spread in plate. Add the following:

1 1/3 c. Black Olives, cut up	1 c. Sour Cream
1 c. Cheddar Cheese	1 c. Mozzarella Cheese

Top with crushed Taco Chips. Bake at 375° for 20-25 min.

Iva (Sandvik) Anderson  
Tamara (Anderson) Brandlee

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## TACO PIE

1 lb. browned hamburger	1 envelope Taco seasoning
1/2 c. Water	1 pkg. Crescent Rolls
1 pkg. Taco Chips	1 c. Sour Cream
1 1/2 c. grated Cheddar Cheese	

Line bottom of large pie plate or 9x13 cake pan with rolls.

Next layer: 1/2 Taco Chips, crushed

Next layer: Browned hamburger, mixed with Taco seasoning and water

Next layer: Sour Cream, topped with cheddar cheese and remaining chips.

Bake at 350° for 20-30 min. Can be served with chopped tomatoes and lettuce.

Bonnie (Sigdestad) Packard

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## POTATO PIZZA HOTDISH

1 lb. ground beef, browned and drained

1 can Cheddar cheese soup

1/4 c. Milk

4 c. raw, sliced potatoes

Place all ingredients in a 9x13 pan and add:

1 can Tomato Soup	1/4 c. Onion
-------------------	--------------

1/2 tsp. sugar	1/2 tsp. Oregano
----------------	------------------

1/4 tsp. pepper

Cover with foil, bake at 375° until done; about 45 min.

Top with shredded mozzarella cheese. Return to oven; bake an additional 15 min. or until cheese is melted.

Kay (Bakken) Espeland



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### CHILI BALLS

1 lb. ground lean beef	1 lb. ground lean pork
(I sometimes use 2# ground beef)	
1 Egg, beaten	1/2 c. Milk
2/3 c. uncooked Rice	1 tsp. Chili Powder
2 tsp. Salt	2 1/2 c. canned Tomatoes
2 1/2 c. Water	2 T. chopped Onion
1 tsp. Salt	1 tsp. chili powder

Mix meats, add egg, milk, rice, the 1 tsp. chili powder, and 2 tsp. salt. Form into 1½" balls, brown in hot fat. Combine the tomatoes, water, onion, and remaining seasonings. Bring to boiling point, drop in meatballs. Cover, cook slowly for 1 1/2 hr.

Mrs. Margaret (Nels) Williamson

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### MEXICAN CASSEROLE

1 1/2 lb.s ground beef	1 med. Onion, chopped
1 can Cream Chicken soup	1 can Cr. Mushroom soup
1 lg. can Taco Sauce	1/2 c. Milk
Sharp Cheddar cheese, grated	Dorito Chips

Brown meat and onions, Drain fat. Line casserole dish with Dorito chips. Mix Taco Sauce, soups, and milk. Add to meat and onion. Pour over chips. Top with grated cheese. Bake 30 min. at 350°.

Phyllis (Kambestad) Metzinger

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### PHIL'S CHILI

1½ lb. Hamburger	1 c. Onion, chopped
1 c. celery, chopped	1 c. water, distilled
1-15 oz. can stewed Tomatoes	
1-14 oz. can whole Tomatoes	1 tsp. salt
1-6 oz. can Tomato Paste	1 tsp. sugar
1-10 oz. can Beef Broth	1-15 oz. fancy Kidney Beans
Sprinkle of garlic pwd, chili. pwd. and sage	

Brown hamburger and add onion, celery, and salt and cook 10 min. Add the 3 cans of tomatoes and kidney beans, sprinkle of spices, sugar and water. Simmer till flavors are well blended about 30-45 min.

Philip Skaare

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### CHICKEN SUPREME

Bake Chicken	1/4 c. Butter
1 box Uncle Ben's wild Rice	1/3 c. Flour
1 c. Half-n-half	1 tsp. Salt
1 c. Chicken Broth	Dash Pepper
1/3 c. Onion	

Prepare Rice; Melt butter and onions until tender. Stir in flour, salt & pepper. Gradually stir in half & half and broth until thickened. Put cut up chicken and rice in casserole. Mix. Bake at 425° for 30 min. Covered or uncovered.

Mrs. Jerry (Carol) Skaare

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### CHICKEN CASSEROLE

1 Chicken, cooked, boned, cut	2 c. diced celery
1-5 oz. can Chow Mein Noodles	1/2 c. chopped Onion
1-4 oz. can Mushrooms	1-3 oz. pkg. Cashews
1-5 oz. can Water Chestnuts	1 can Cr. Celery soup
1/2 c. Milk	1 can Cr. Chicken soup

Cook soup with milk. Mix all ingredients in large casserole or 9x13 cake pan, saving out half the noodles to sprinkle on top. Bake at 325° for 45 min. Let stand 10 minutes before serving.

Marge (Peterson) Wagner

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### CHICKEN HOT DISH

1 c. Minute Rice	1/2 c. Milk
1 c. Cream Celery Soup	2 T. Green Pepper
1 c. Cream Mushroom Soup	

Pour liquid over rice in 9x13 pan. Layer uncooked chicken skin side up on top. Sprinkle with 1 pkg. dry onion soup mix. Bake at 350° for 1 hour. Covered and 1/2 hr uncovered.

Mrs. Elmer (Beata) Loken

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All things are possible to him  
who believes.

Mark 9:23



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## WILD RICE TURKEY HOT DISH

1-6 oz. pkg. long grain and wild rice, cook as directed  
Add:

1 Cr. of Chicken Soup	3 oz. chopped Mushrooms
3 c. cubed Turkey	3 T. Soy Sauce
1 c. chopped Celery	1 c. Water
1/4 c. chopped Onion	5 oz. can sliced, drained Water Chestnuts

Top with 1½ c. soft buttered bread crumbs. Bake 350° for 1 hour.

Carol (Bakken) Raap

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## CHICKEN'N STUFFING SCALLOP

1-8 oz. pkg. (3½ c.) Herb seasoned stuffing	1/4 tsp. Salt
3 c. cubed, cooked or canned chicken	Dash, Pepper
1/2 c. enriched flour	4 c. Chicken Broth
1/2 c. butter	6 eggs - slightly beaten
	1 recipe Pimento Mushroom Sauce

Prepare stuffing according to pkg. directions for dry stuffing. Spread in 13x9x2 in. baking dish. Top with layer of chicken. In a large saucepan, melt butter; blend in flour and seasoning. Add cool broth. Cook and stir till mixture thickens. Stir small amount of hot mixture into eggs, return to hot mixture; pour over chicken. Bake in slow oven (325°) for 40-45 min. or till knife inserted halfway to center comes out clean. Let stand 5 min. to set, cut in squares and serve with Pimento Mushroom Sauce:

Mix 1 can condensed Cr. of Mushroom Soup, 1/4 c. Milk 1 c. Dairy Sour Cream and 1/4 c. chopped Pimento. Serve hot. Makes 12 servings.

Mrs. Reuben (Vannie) Brandlee

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Take 2 heaping cups of patience  
1 Heartful of love  
2 Handsful of generosity  
Dash of Laughter  
1 Headful of Understanding

Sprinkle generously with kindness and plenty of faith and mix well. Spread over a period of a lifetime and serve everyone you meet.

Gladys (Fosheim) Pilot  
149

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## BREAST OF CHICKEN ON RICE

- |  |   |
|--|---|
| 1 can (10½ oz.) Condensed Cream of Mushroom Soup | 4 or 5 sm. Mushrooms                                  |
| 1 soup can milk                                  | 1 Envelope (1½ oz.) dry Onion Soup mix                |
| ¾ c. uncooked reg. Rice                          | 2 Chicken Breasts - split in half (or whole chickens) |

Heat oven to 350°. Blend soup and milk; reserve 1/2 cup of the mixture. Stir together remaining soup mixture, the rice, mushrooms, plus liquid and half the onion soup mix. Pour into ungreased baking dish 11x7½x1½". Arrange chicken breasts on rice mixture. Pour reserved soup mixture over chicken and sprinkle with remaining onion soup mix. Cover; Bake 1 hour. Uncover. Bake 15 minutes longer.

Mrs. Clarence (Edith) Sandvik

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## SHOYU CHICKEN WINGS

- |                |                             |
|----------------|-----------------------------|
| ¼ c. Oil       | 1 clove Garlic              |
| ¼ c. Soy Sauce | ½ tsp. grated Ginger (opt.) |
| ¼ c. Sugar     | 2 lb. Chicken Wings         |

Mix together first five ingredients. Line a pan 13½x9½x2½" with aluminum foil. Place wings in a pan and pour above mixture over them. Bake 325° for 1 hr. turning wings twice.

June (McKittrick) Swanson

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## CHINESE BABY DRUMSTICKS

- |                  |                              |
|------------------|------------------------------|
| 3# Chicken Wings | 1 tsp. ground Ginger         |
| 1/3 c. Soy Sauce | 2 Garlic pods, fine sliced   |
| 3 T. Sugar       | 1/2 c. strong chicken broth  |
| 3 T. Brown Sugar | 1/2 tsp. fresh ground pepper |
| 3 T. Vinegar     | 1 tsp. Accent                |

Separate wings into 3 pieces, discarding tips. Marinate well in mixture 2 hours; overnight is best, stirring occasionally. Bake 350° on a foiled jelly roll pan, baste with sauce and turn for 20 minutes. May be served with Chinese Hot Mustard or plain.

Esther (Kambestad) Sandve

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## CHICKEN SOUFFLE

Cook chicken in covered pan (about 4 breasts)

- #1 - 8 oz. pkg. seasoned Bread Stuffing Mix  
1 cube margarine (melted)  
1 cup chicken broth
- #2 - 4 cups cut up chicken      1/4 c. celery  
1/4 c. chopped onion      1/2 tsp. salt  
1/2 cube margarine (sliced over top)
- #3 - 2 beaten eggs (beat real good)  
1 1/2 c. milk
- #4 - 1 can Cream of Mushroom Soup  
1 cup shredded Cheddar Cheese

Put 1/2 of #1 mixture in greased 9x13 baking dish. Put #2 mixture on top. Then remaining amount of #1. Pour on #3 and refrigerate (overnight if desired). Take out 1 hr. before baking. Add #4 on top. Bake 350° for 40 minutes. Serves 8.

Agnes (Sigdestad) Snedigar

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## CHICKEN SUPREME

- |                           |                          |
|---------------------------|--------------------------|
| 1 fryer (cut up)          | 1 can Cream Celery Soup  |
| 1 stick Margarine         | 1 can Cream Chicken Soup |
| 1 can Cream Mushroom Soup | 2 1/2 c. Minute Rice     |

Melt soups and margarine until margarine melts completely. Add rice. Pour over chicken in baking dish. Bake at 275° for 2 1/2 hours.

Alice (Fosheim) Hodel

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## OVEN FRIED CHICKEN

- |                              |                              |
|------------------------------|------------------------------|
| 1 1/2 c. Inst. Potato Flakes | 1/4 c. melted butter or oleo |
| 1 tsp. seasoned salt         | 1 T. Water                   |
| 1/2 tsp. Paprika             | 1 Egg                        |
| 1/4 tsp. Pepper              | 3 lb. Chicken                |
| 1/4 tsp. Garlic Pwd.         |                              |

Combine potato flakes and seasonings. Stir in butter. Mix well. Beat egg and water. Dip chicken pieces in egg mixture then coat with potato flakes mixture. Place chicken skin side up in 9x13 pan. Bake 375° for 1 hour.

Laurel Sandvik

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## CHICKEN CASSERLE

2 c. cooked Chicken (can use Tuna)	1 tsp. Curry Pwd. (opt.)
20 oz. cooked Broccoli	1/2 T. Lemon Juice
1 can Cr. Chicken Soup	1 c. shredded Cheddar Cheese
1/2 c. Miracle Whip	3-4 slices Bread Crumbs
	Margarine

Alternate layers of chicken and broccoli in baking dish. Cover with a mixture of soup, Miracle Whip, Curry Pwd. and Lemon Juice. Sprinkle cheese over top. Saute bread crumbs in margarine and put over top. (I have used cracker crumbs instead of the sauteed bread crumbs). Bake 30-40 min. at 350°.

Mrs. Ernest (Eunice) Fosheim

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## HOT CHICKEN SALAD

9 c. Chicken (cooked, cubed)	3 c. diced Celery
1½ c. Almonds, browned	

Mix together:

3 c. Mayonnaise	1½ tsp. salt
6 tsp. grated Onion	6 T. Lemon Juice

Mix chicken, celery, and 3/4 c. almonds together. Add mayonnaise mixture. Put in casserole and top with remaining 3/4 c. Almonds, 1½ grated cheese and 3 c. crushed potato chips. Bake 30 min. in 350° oven. This recipe may be cut in half for a smaller crowd.

Agnes (Sigdestad) Snedigar

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## CHICKEN CRUNCH

2½ c. cooked, diced Chicken	1 c. chopped Celery
1 sm. can sliced Mushrooms	1½ oz. slivered Almonds
1 med. can sliced Water Chestnuts	1 lg. can Creamy Chicken & Mushroom Soup
1 sm. chopped Onion	1/2 can water

Bake in 350° oven for 45 min. Sprinkle on top 1 lg can Toasted Noodles. Bake 15 min. Serves 6-8 people.

Mrs. Gary (Margaret) Fosheim

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## BAKED CHICKEN

1 frying Chicken, cut up	1 c. White Rhine Wine
1 can Cr. Mushroom Soup	1 c. grated Cheese (or less)
1 can Cr. Chicken Soup	1 c. chopped Almonds
1 can Cr. Celery Soup	Salt & Pepper to season

Grease large pan and place chicken in one layer in pan. Mix together the soups and 1/2 c. wine. Pour over the chicken. Sprinkle cheese and almonds over top and then pour remaining 1/2 c. wine over chicken. Bake 350° for 40 - 45 min.

Phyllis (Kambestad) Metzinger

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## CHICKEN HOT DISH

2 can Cr. Chicken Soup	1/2 c. Milk
1/2 c. Cottage Cheese	Bisquick
1 Chicken, skinned & boned	

Boil chicken till tender. Mix cubed chicken, soup, cottage cheese and milk and heat in pan. Pour into baking dish and top with rolled bisquick, using recipe for the Bisquick box. Bake until brown and bubbly.

Bernice (Williams) Spiering

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## CHICKEN DIVINE

2 pkg. frozen Broccoli Spears	1 c. Mayonnaise
3 c. diced cooked Chicken	1 tsp. Lemon Juice
2 cans Cr. Chicken Soup or	1 tsp. Paprika or Curry
1 can Cr. Mushroom and 1 can	Pwd.
Cr. of Chicken Soup	1/2 c. Cheese, cubed

Cook and drain broccoli. Put broccoli and chicken in layers in buttered 9x13 baking dish. Mix rest of ingredients and pour over top. Top with crushed potato chips. Bake 350° until bubbly, about 30 minutes.

Mrs. Warren (Janice) Brandlee

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Kindness is a language  
which the deaf can hear  
and the blind can see.

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## BROCCOLI CHICKEN CASSEROLE

- 1-20 oz. pkg. Broccoli, partially boiled
- 1 stewed Chicken, salted to taste
- 1½ cup ring or shell Macaroni, cooked
- 2 cans Mushroom Soup
- 1/2 cup Salad Dressing
- 1/2 tsp. Salt
- 2 med. Onion, thinly sliced, sauted in butter

Spread broccoli in 9x13 pyrex pan. Cover with cut up chicken. Mix other ingredients except onions and spread on chicken. Cover pan with foil. Bake 45 min. at 325°. When baking is completed, spread sauted onions over pan. Return to oven for 10 min.

Mrs. Clarence (Jeanette) Sigdestad

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## TURKEY CREPES

### Crepes:

- 1 cup milk
- 3 Eggs
- ¾ cup Pancake Mix
- 2 T. Vegetable Oil

- 2 c. shredded swiss cheese
- 1-10 oz. Cr. Chicken Soup
- 1 cup Celery, sliced
- 1/2 cup chopped Onion
- 6 crisply cooked Bacon slices

### Filling:

- 2 c. chopped Turkey or chicken

For crepes, combine all ingredients, mixing until smooth. Let stand 5 minutes. For each crepe, pour about 2 T. batter into hot, lightly greased crepe pan or small skillet, immediately tilt pan to coat bottom evenly with thin layer. Cook 45 seconds or until top looks dry. Turn, cook about 20 seconds. Stack crepes between sheets of wax paper.

### Filling:

Combine turkey, 1 c. Cheese, soup, celery, onion and bacon slices, crumbled. Mix Well. Fill each crepe with about 1/4 c. mixture. Place in 9x13 baking dish. Cover with aluminum foil. Bake at 350° for 20-30 minutes. Remove foil, sprinkle with cheese. Crumble remaining bacon slices over cheese. Continue baking about 5 min. or until cheese is melted. Makes 6-7 servings.

Joan (Bakken) Sigdestad



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### COD SCALLOPED AU GRATIN

2 lb. Cod Fillets [Haddock or Scrod may be used]	1/4 tsp. Pepper
2 oz. Margarine	1 cup grated Cheddar Cheese
1 Green Pepper, minced	1 cup rich Milk
1 Onion, minced	3 T. Flour
1/2 tsp. Salt	1/2 tsp. Worcestershire Sauce

Wipe fillets with damp cloth; cut into large pieces. Melt margarine in saucepan; add pepper, onion, fish, salt and pepper. Saute gently. Blend cold milk and flour in mixing bowl; pour in double boiler and cook 10 minutes or until sauce begins to thicken; stir in Worcestershire sauce and Cheddar Cheese. Grease casserole, pour fish mixture and cheese mixture into it. Top with cracker crumbs if desired. Bake 30 minutes. 6-8 servings.

Ann Marie [Sigdestad] Willette

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### CHOPPED CLAMS ON NOODLES

1 can chopped or minced Clams (6½ oz.)  
1 med. Onion, finely chopped  
2 cloves garlic (or garlic pwd.)  
2 tsp. Olive Oil  
1/4 cup White Wine (opt.)  
1 pinch Oregano

Saute onion and garlic in Olive Oil. Add clams, plus juice, wine and pinch of Oregano. Need not cover. Hold on simmer. Cook broken noodles in salted water. (We use small diameter.) Add oleo and chopped parsley (if available). Good when you have been out, or busy and want something quick for dinner.

Gladys (Anderson) Bowers

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### TUNA HOT DISH

1 box Macaroni & Cheese	1 can Cream Mushroom Soup
1 can Tuna	1 can Evaporated Milk
1 box frozen Peas	

Cook Macaroni & Cheese and Peas. Put all ingredients in greased casserole. Bake at 350° for about 45 min.

Mrs. Dennis (Fran) Anderson

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## SHRIMP CASSEROLE HARPIN

2# lg. fresh or frozen Shrimp	1/8 tsp. Mace
1 T. Lemon Juice	1 can Tomato soup
3 T. salad oil	1 c. heavy cream
3/4 c. raw Rice, reg.	1/2 c. slivered almonds
2 T. margarine	1/2 c. sherry
1/2 c. minced green peppers	Paprika
1/4 c. minced onions	1 tsp. salt
1/8 tsp. pepper	

Cook cleaned shrimp in boiling, salted water 5 min. Drain. Place in 2 qt. casserole; sprinkle with lemon juice and oil. Meanwhile, cook rice as pkg. directs; drain. Heat oven. Saute in margarine, green pepper and onion. To shrimp in casserole, add onion mixture, rice, salt and rest of ingredients, except 1/4 c. almonds and paprika. Top with reserved almonds and sprinkle with paprika. Bake until bubbly.

Ann Marie (Sigdestad) Willette

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## CREAMED SALMON WITH BISCUITS

### Creamed Salmon

1-15 oz. red or pink salmon	Salt, pepper, paprika
2 tsp. minced parsley	1/2 c. cut green beans
1 tsp. minced onion	1 c. med. white sauce

Add flaked salmon to white sauce; then add rest of ingredients. Season with salt, pepper, paprika to taste. Pour hot creamed salmon into a greased baking dish, cover with biscuits. Bake in a hot oven for 10 min. Reduce heat and bake until biscuits are done.

Ragna (Sandal) Jorgenson

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We are only certain of today --  
Yesterday is gone and tomorrow  
is always coming.



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### SALMON MACARONI DINNER

1 c. elbow Macaroni  
1 can Cr. Celery Soup  
2/3 c. Milk

1 c. grated American Cheese  
1 can #1 Salmon, drained  
1/4 c. chopped Pimento

Cook Macaroni according to directions, drain, but do not rinse. Combine celery, soup and milk. Add macaroni, salmon, pimento and 1/2 of the grated cheese. Put in a greased 1½ qt. casserole. Sprinkle the remaining grated cheese around edge. Bake in 350 oven for 25 minutes.

Wallace Kambestad

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### BAKED FISH FILLETS = SAUCE

12 oz. Fish Fillets  
2 tsp. Mayonnaise  
1 tsp. Dijon Mustard  
1 tsp. Lemon Juice

1 tsp. chopped Chives  
1 tsp. Parsley  
dash salt, pepper  
2 tsp. grated Parmesan Cheese

Spray dish with non-stick spray. Arrange fish in single layer. Combine rest except cheese. Stir well and spread over the fillets. Sprinkle with cheese. Microwave on high for 5-7 minutes until fish flakes or bake 350° for 10 min.

Mrs. Roger [Diane] Sparby

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### CRAB MEAT HOT DISH

2 c. cooked white Rice  
1 med. diced, onion, sauted  
in butter  
1/2 c. Green Pepper, diced  
sauteed in butter  
1/4 c. Butter

1/4 tsp. Pepper  
1 c. grated Cheddar Cheese  
1 c. Half-Half Cream  
1 tsp. Celery Salt  
1 can, undrained, Crab  
2 T. Pimento, chopped

Prepare Rice, measure exact amount when cooked - saute onion and green pepper in the butter. Mix all ingredients in large bowl. Pour into greased casserole. Bake at 350° for 40 min.

Marilyn [Fossum] Edman

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Belief points the way, trust takes it.

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## POTATO DISH

4# unpared potatoes, cooked	1½ c. shredded Cheddar
1/2 c. onion, chopped	Cheese
1/4 c. butter	1/2 c. crushed corn flakes
1 can Cr. Celery soup	3 T. melted butter
1 pt. sour cream	

Remove skins from potatoes. Dice into 9x13" pan. Saute onions in butter. Remove from heat. Stir in soup and sour cream. Sprinkle cheese over diced potatoes and add soup mixture over top. Mix and cover. Refrigerate overnight. Sprinkle with corn flake crumbs, drizzle with butter. Bake in 350° oven for 1 hour. Makes 12 servings.

Leone (McKittrick) Swanson

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## SCALLOPED POTATOES

1 pt. half & half	Potatoes
2 T. butter	

Melt butter in pan, add half & half. Slice potatoes into mixture. Put in enough potatoes to just barely cover. Let come to boil, stirring often. Put in buttered casserole dish. cover with foil with air hole in center. Bake in 325° oven until done. About 1 hour.

Mrs. John (Jeanne) Skaare

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## EMERGENCY HOT DISH

2 pkg. frozen green beans	1 can onion rings
or 2 cans	1 c. shredded cheese
1 can cr. mushroom soup	1 can corned beef hash

Cook beans, drain. Add soup, place in a 8" pan. Spoon in contents of corned beef hash. Top with onion rings and cheese. Bake at 375° for 15-20 min.

Nelvina (Sandvik) Donut

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When in doubt, do the friendliest thing.



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## SCALLOPED POTATOES

Easy and never curdle! Servies 4-6.  
Peel and slice 5 or 6 large potatoes.

Mix together:

3/4 c. non-dairy creamer	2 T. dry Onion Flakes
3 T. Flour	1/4 tsp. Paprika
1 tsp. salt	

Layer the potatoes and mixture two-three times in a 2 qt. casserole. Boil  $1\frac{1}{2}$  c. water and 3 T. butter in sauce pan. Pour water over all potatoes and stir. Bake until done at 350° about 1 hr.

Can also add chunks of ham, hot dogs or any other meat or cheese.

Mrs. Clarence (Edith) Sandvik

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## COUNTRY POTATOES

1 bag frozen shredded Hash Browns	1 can Crm Mushroom soup or Celery soup
1 can Cr. Minced Onions	1/2-3/4 c. milk
1 can Cr. Potato Soup	Grated Cheddar Cheese

Butter 9x13 pan. Spread Hash Browns in pan. Mix soups, milk, and onion together. Pour over hash browns. Sprinkle with cheese on top. Bake at 325° for 2 hrs. Cover for  $1\frac{1}{2}$  hr. Uncover the last 1/2 hr.

Mrs. Norman (Sandi) Raap

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## HASH BROWN DELIGHT

2 lb. pkg. frozen Hashbrowns	1 can Potato Soup
1 c. Sour Cream	1 can Celery Soup

Break up potatoes and spread in pan. Cover with foil. Bake at 300° for  $1\frac{1}{2}$  - 2 hr. Cover with foil. 9x13 pan.

Mrs. Joel (Jenean) Williamson

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Peace is seeing a sunset  
and knowing who to thank.

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### PATIO POTATOES

24 oz. pkg. frozen Hash	1/2 c. Milk
Brown, slightly thawed	1 c. American Cheese, cut up
1 c. Sour Cream	Pepper and Salt
1 can Potato Soup	1 can Cr. Celery Soup

Mix all together and put in 9x13 pan. Sprinkle with paprika. Bake  $1\frac{1}{2}$  to 2 hrs. at  $350^{\circ}$ .

Mildred (Sigdestad) McKittrick

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### GOLDEN POTATO CASSEROLE

6 med. Potatoes	1/2 c. Onion, chopped
1/4 c. Butter	1 tsp. Salt
2 c. shredded Cheddar Cheese	1/2 tsp. Pepper
2 c. Sour Cream	

Cook potatoes, chill, peel and grate. Combine butter and cheese and melt. Blend in sour cream, onion, salt and pepper. Pour over potatoes. Bake in buttered casserole  $350^{\circ}$  for 45 min. Freezes well. Can be warmed in microwave.

Joan (Bakken) Sigdestad

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### RICE CASSEROLE

1 lb. ground Sausage	1 c. Celery, chopped
1/2 c. chopped Onions	1-4 oz. can Mushrooms, sliced
1/2 med. Green Pepper, chop	(and also juice)
1 c. Old fashioned Rice	1/2 c. sliced Almonds
1 pkg. Lipton Chicken	2 1/2 c. boiling salted water
Noodle Mix	

Fry meat but do not brown. Drain fat. Remove meat and fry onions and pepper till soft. Add soup mix, rice and boiling water. Remove from heat. Add celery, mushrooms and nuts. Stir and combine all ingredients into a casserole which will allow room for rice to swell. Cover and bake 1 hr. at  $350^{\circ}$ .

Selma (Holden) Brandvold

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### VEGETABLE HOT DISH

- |  |   |
|--|---|
| 1 lg. pkg. frozen Calif.<br>Blend Vegetables | 1/3 c. chopped Onion<br>2/3 c. chopped Celery |
| 1 can Cr. Chicken Soup                       | 1 can Water Chestnuts, drained                |
| 1 can Cr. Mushroom Soup                      | 3/4 c. Minute Rice                            |

Grease casserole. Mix together and top with grated Cheese.  
Bake 1 hr. in 350°. Serves 10-12.

Eunice (Skaare) Hanson

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### VEGETABLE CASSEROLE

- |  |  |
|--|--|
| 1 lg. pkg. Frozen Calif.<br>Blend Vegetables | 1 stack Ritz Crackers, crushed<br>1½ sticks Oleo |
| 3/4 lb. Velveeta Cheese                      |  |

Butter 2 qt. Casserole Dish. Layer vegetables, cheese,  
crackers, oleo. Make 3 layers. Bake at 350° for 30 min.

Marian (Holden) Leininger

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### CALIFORNIA BLEND

- |                          |                        |
|--------------------------|------------------------|
| 1 pkg. Calif. blend Veg. | 1/2 c. Milk            |
| 1 can Cr. Mushroom Soup  | Slivered Almonds       |
| 1/2 c. Cheese            | Salt & Pepper to taste |

Melt cheese and soup over medium heat. Pour over vegetables  
in a casserole. Sprinkle with slivered almonds. Bake  
uncovered at 350° for 1 hr.

Mrs. Ole (Vi) Fosheim

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### VEGETABLES ALL IN A ROW

- |                    |   |  |
|--------------------|---|--|
| 1 c. Celery        | ) |  |
| 1 c. Carrots       | ) |  |
| 1 c. Water         | ) |  |
| Salt               | ) |  |
| 1 pkg. frozen Peas |   |  |
| 1 pkg. Cauliflower |   |  |
- Cook together till tender

Place each vegetable in a row. Cover with mixture of:  
1/3 c. White Wine  
1/2 c. Parmesan Cheese  
1 can Cr. of Onion Soup  
Bake 325° for 1 hour.

Betty Lou (Bakken) Rohde

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### BAKED CORN

1 can Corn	2 c. Milk
2 c. Cracker Crumbs	Salt & Pepper to taste
2 Eggs	

Mix all together and put in baking dish. Add cracker crumbs on top and dot with butter and bake 45 min. in medium oven or nicely browned.

Mabel (Alg) Anderson

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### BAKED CORN

1 can Cream Corn	2 T. Melted Butter
1 can whole kernel Corn	1/2 c. Milk
1 c. Bisquick	1/2 c. Monterey Jack Cheese
1 Egg, beaten	

Mix corn, bisquick, egg, butter and milk. Pour half of the mixture in ungreased 9x13 baking dish. Put half of cheese over the mixture. Top with the remaining corn mixture and then the remaining cheese. Bake at 350° for 45 min. Serves 10-12.

Donna (McKittrick) Peckham

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### SCALLOPED CARROTS

1-1½ c. Cooked, mashed Carrots	3 beaten eggs
1 c. finely crushed Bread crumbs	1 T. Butter
or soda crackers crumbs	1 tsp. salt
1/2 c. chopped Onion	1/4 tsp. pepper
1/2 c. Cream	1/2 c. Milk

Combine all ingredients, mixing well. Pour into 1½ qt. casserole and bake at 350° for 30 min. or until golden brown on top.

Edith (Sandvik) Barton

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The whole worth of a kind  
deed, is in the love that inspires it.



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### BROCCOLI HOT DISH

- |                                    |                            |
|------------------------------------|----------------------------|
| 1 stick Oleo                       | 8 oz. jar Cheese Whiz      |
| 1 med. size Onion                  | 1 c. Minute Rice, uncooked |
| 2 pkg. frozen chopped,<br>Broccoli | 1/2 c. slivered Almonds    |
| 2 cans Cr. Mushroom Soup           |                            |

Chop onion and saute slowly in Oleo. Add broccoli, soup and cheese whiz. Cook slowly until broccoli thaws. Add uncooked rice. Put in greased baking dish and top with slivered almonds. Bake at 350° oven for 45 minutes.

Julia (Sigdestad) Plepp

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### BROCCOLI DELIGHT CASSEROLE

- |  |                                       |
|--|---------------------------------------|
| 1 Onion, sauted in 1/2 c.<br>Margarine | 1 can Cr. Chicken Soup<br>(undiluted) |
| 1 pkg. frozen Broccoli                 | 1/4 c. Water                          |
| cooked, drained and cut                | 1/2 c. Milk                           |
| 1 c. Minute Rice, uncooked             | 1/2 c. Cheese Whiz                    |

Add all ingredients to sauted onions. Mix thoroughly and pour into greased casserole. Bake at 350° for 30-40 min.

Carol (Skaare) Johnson

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### BROCCOLI SOUFFLE

- |                 |   |
|-----------------|---|
| 3 T. Butter     | 1/2 c. Onion, chopped                       |
| 3 T. Flour      | 3 eggs, separated                           |
| 1 c. Milk       | 1/2 lb. (2½ c.) grated<br>American Cheese   |
| 1/4 tsp. Salt   | 1 (10 oz.) pkg frozen,<br>chopped, Broccoli |
| 1/8 tsp. Pepper |   |

Melt butter - stir in flour to make a smooth paste. Add milk, salt & pepper. Cook 5 min. add cheese. Stir until melted. Fold in partially thawed broccoli & onion. Fold in well beaten egg yolks. Lightly fold in egg whites (beaten until stiff but not dry - you'll see some white pieces). Pour into baking dish set in a pan of hot water in moderate oven (350°) for 1 hour. Delicious!

Joyce (Peterson) Erdahl

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## BUFFET CASSEROLE

- |                                       |                             |
|---------------------------------------|-----------------------------|
| 2 c. Wide Noodles ( $\frac{1}{4}$ lb) | 1/4 tsp. White Pepper       |
| 1 pkg. frozen Broccoli                | 2 c. Milk                   |
| 2 T. Butter                           | 1 c. grated Cheddar Cheese  |
| 2 T. Flour                            | 2 c. Turkey, Chicken or Ham |
| 1 tsp. Salt                           | 1/4 tsp. Prepared Mustard   |

Cook noodles and Broccoli in separate pans. Melt butter in saucepan, blend in flour, salt, mustard, pepper, milk and cheese. Cook until thick, stirring constantly. Drain noodles and broccoli. Dice Broccoli stems, leaving flower-ets whole. Arrange noodles, meat and broccoli stems in casserole. Pour cheese sauce over all. Arrange flowerets on top, pressing lightly into sauce. Bake 20 min. or until bubbly hot in 8x8 pan or shallow casserole. 350°.

Erwin Fossum

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## CAULIFLOWER CHEESE BAKE

- |                           |                          |
|---------------------------|--------------------------|
| 1 lg. hd. Cauliflower or  | 1 can Cr. Celery Soup or |
| 2 (10 oz.) frozen, cooked | Mushroom Soup            |
| and drained cauliflower   | 1/2 c. Sharp Shredded    |
| 1/3 to 1/2 c. Milk        | Cheddar Cheese           |
| 1/4 c. Cracker Crumbs     |                          |

Place Cauliflower in baking dish. Blend soup, milk, and cheese. Pour over Cauliflower. Top with crumbs. Bake at 350° for 30 minutes.

Ruby (Eliason) Sakariason

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## BROCCOLI CASSEROLE

- |  |                             |
|--|-----------------------------|
| 1 can Cr. of Chicken Soup                                      | 1 c. Instant Rice (cooked)  |
| 1 can Cr. of Mushroom Soup                                     | 8 oz. Cheese Whiz or 1/2 lb |
| 1 can Chicken & Rice Soup                                      | Velveeta Cheese             |
| 1 med. bunch Broccoli or 2 small pkg. frozen, chopped (cooked) |                             |
| 1 1/2 c. cooked cut up Turkey or Chicken                       |                             |
- Mix all together and top with Potato Chips.  
Large 9x13 greased glass cake pan. Bake 350° for 45 min.

Clara (Holden) Kaiser



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## BROCCOLI CASSEROLE

Saute in butter:

1 c. chopped celery

1 c. chopped onion

Add:

1 box frozen chopped broccoli, cooked

1½ c. cooked Rice

1 can Cr. Chicken Soup

8 oz. jar Cheese Spread

Mix all together and bake at 350° for about 30 min.

Glenda (Bakken) Raap

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## BAR-B-QUE BAKED BEANS

1 lg. and 1 med. can of Brick Oven or any New England style baked beans.

Saute:

2 T. Butter or Oleo

1 pkg. Sizzlean, cut into strips

1/4 c. Brown Sugar

1 med. Onion

1/2 Green Pepper, chopped

Add to beans the above sauted mixture and:

3-4 T. Molasses

1/2 c. Hickory Smoke flavor

2-3 tsp. Mustard or to taste

Barbecue sauce (Kraft) more or less to taste

Chili Powder to taste if you like your beans spicy.

Bake in 350° oven for 35-45 minutes.

Fay (Holden) Prince

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## CARMEN'S BEAN BAKE

1# 303 can Lima Beans (2 c.)

1-#303 can Red Beans

1# 2-1/2 can baked beans

5 strips bacon, diced, fried

1 med. Onion, chopped

3/4 c. catsup

1/2 c. Brown sugar

1 T. Worcestershire sauce

1 c. sharp cheese, diced

Drain Lima and Kidney beans and combine with baked beans.

Fry bacon until crisp. Remove bacon from skillet and saute onion in drippings. Add onion, bacon and drippings to beans with remaining ingredients (cheese on top). Mix gently.

Bake at 350° for 1 hour. Yields 3 qts.

Ludvik Reinertson

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### EASY BAKED BEANS

2 lg. cans Pork & Beans	2 T. Molasses
1 T. chopped Onion	2 T. Brown Sugar, scant
1/4 c. Catsup	1 tsp. prepared Mustard
1/2 lb. Bacon	

Mix all together, put into a med. baking dish; top with the bacon slices. Bake in 350° oven for one hour.

Mrs. Marvin (Luella) Holden

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### GLORIOSA BEANS

1 lb. Hamburger	2-3 Bermuda Onion, chopped
1 tsp. garlic salt	1/2 c. Vinegar
1/2 tsp. dry Mustard	1 c. Brown Sugar
1 whole can Kidney beans (undrained)	
1 lg. can green Lima Beans (undrained)	
1 lg. can Butter Beans (undrained)	
2 med. cans B & M Beans	

Brown hamburger. Remove hamburger and saute onions in grease. Add garlic salt, dry mustard, vinegar, and brown sugar. Simmer 20 min. Add remaining ingredients. Put in crock pot for 5-6 hrs.

NOTE: Put in oven at 350° for 1 hr. makes a large hotdish.

Bernice (Brandlee) Simcoe

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### 3 BEAN CASSEROLE

1 can Red Kidney Beans (#2) or 15 oz.	1 can Pork & Beans (#2)
1/2 c. Brown Sugar	1 can Lima Beans (#2)
4 slices Bacon	2/3 c. Catsup
2 tsp. Worcestershire sauce	1 med. Onion, chopped
	1/4 lb. longhorn cheese, cubed

Brown bacon, add chopped onion and saute. Drain kidney and lima beans. Mix brown sugar, catsup, worcestershire sauce and cheese together. Mix all ingredients together. Bake in 350° oven uncovered for 30-40 minutes.

Fay (Holden) Prince

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### BAR-B-Q

2 lb. hamburger	1/2 tsp. dry mustard
1 sm. onion, chopped	1 T. brown sugar
1 can tomato soup	1 T. chili sauce <u>or</u> 1/2 tsp.
1 tsp. Worcestershire sauce.	chili powder, optional

Brown hamburger and onion. Add rest of ingredients and simmer.

Mrs. Jerome (Myrna) Mork

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### JERKY

Use lean beef, moose or venison. Cut meat against the grain in strips, about 1/4" thick.

Soak in a mixture of:

1/2 mixture of Soy Sauce and 1/2 of water, overnight.

Wash off excess and dry.

Temp. 110°F.

Bryan Anderson

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### SMOKED FISH

To each quart of water, add:

1 c. salt

1 c. brown sugar

Soak overnight and add a small amount of brown sugar before smoking.

Bryan Anderson

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### TERRIBLE DAY

Take a pint of ill humor. Add one or more unfortunate incidents. Set over a good fire. When the boiling point is reached, add a tablespoon of temper. Baste from time to time with sarcasm. Cook until edges curl. Add handful of haughty words. As mixture curdles, stir furiously. Warning: Do not cover--may blow top. Serve while sizzling.

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## BAKED EGGS

Line a greased 9x13 pan with bread, crusts removed. Cover with 1 lb. bacon, fried and crumbled or ham cut in cubes. Add: 1/2 lb. Swiss Cheese grated and 1/2 lb. Cheddar Cheese grated. (You may choose to use other cheese cut in slices) Beat 5 eggs, 3 c. milk, 3/4 tsp. salt. Pour over top of cheese in pan and refrigerate, covered with aluminum foil overnight. Bake at 350° for 1 hour. Cut in cake size pieces for serving. Serve hot.

Mrs. Selmer (Phyllis) Loken

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## TASTY EGG DISH

Bottom Layer: 2 2/3 c. seasoned croutons in 9x13 pan  
Next Layer: 8 oz. shredded Cheddar Cheese - 1 or 2 cups.  
Next Layer: 1 doz. Eggs, whipped with 2 2/3 c. Milk  
Top Layer: Jimmy Dean reg. (not Hot) sausage, fry and crumble over layers in pan. Could use 1/2 lb. crumbled fried bacon. Can make night before and cover with foil. Bake at 325° for about 1 hour, uncovered.

Clarice (Distad) Sigdestad

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## DEVILED EGGS

### Hard Boiled Eggs

Mix mashed egg yolks with canned deviled ham and mayonnaise for moisture and to suit individual taste. Add finely chopped water chestnuts and walnuts if desired. Fill egg whites and garnish with paprika or parsley.

Fay (Holden) Prince

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## EGGS SPECIAL

In large skillet over med. heat, cook (saute) 1/2 c. chopped onion in butter until tender. Mix 8 eggs, 1/4 c. milk, 1 tsp. seasoned salt, 1/2 tsp. crushed basil, 1/4 tsp. pepper in a bowl. Pour over onions. Add 3 oz. cream cheese, cubed, 1 med. tomato, chopped. Sprinkle with 2-4 slices cooked bacon. Cook till eggs are thick but moist.

Valerie Anderson



## GOLDEN CHEESE CASSEROLE

6 med. potatoes, boiled & cooled in skins  
1/4 c. butter  
1/3 c. chopped green onions  
2 c. grated Cheese  
2 c. sour cream (lg, carton )  
1 can Cr. Chicken Soup  
2 T. Butter, dotted over Corn  
Flakes

Peel and grate cold potatoes. Heat soup and butter over low heat. Remove and blend with sour cream. In large bowl alternate potatoes, onions, cheese and sauce several times and tossing lightly. Turned into buttered casserole. Dot with butter and sprinkle with corn flakes. Bake 45 min. at 350°. This can be made a day ahead and kept in the refrig.

Mrs. Selma (Holden) Brandvold

# QUICK N EASY BREAKFAST CASSEROLE

Tear up 4 slices of bread and put in 9x13 pan. Brown and drain 1 lb. pork sausage. Spoon this over the bread. Sprinkle with 1 cup shredded sharp cheddar cheese. Beat together 6 eggs, 2 c. milk, 1 tsp. dry mustard, 1 tsp. salt and dash pepper. Pour this over cheese. Bake at 350° for 35-40 minutes. May be prepared the night before and refrigerated overnight.

Janet (Sigdestad) Dedrickson

## EGG SOUFFLE

12 slices bread (remove crust and cube)  
1 lb. diced ham                      3/4 tsp. salt  
3/4 c. grated cheese                3/4 tsp. dry mustard  
12 beaten eggs                        melted butter  
3 c. milk

Mix bread cubes and meat. Put in 9x13 pan. Sprinkle with cheese. Mix eggs and other ingredients and pour over mixture. Pour a little melted butter over the top. Cover and refrigerate overnight. Bake uncovered 325° for 1 hr.

Carol (Bakken) Raap

Each day is a new beginning,  
Each day is the world made new.





100

# SOUPS



100

100

100







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## CORN CHOWDER

3 slices bacon	1 lb. chicken breast, cut into
3/4 c. onion, finely chopped	1/2 in. cubes
3/4 c. Celery, " "	4 c. chicken broth
4 c. whole kernel corn	2 c. diced potatoes
1/2 tsp. salt	1 c. whipping cream
2 T. chopped parsley	1/8 tsp. white pepper

In dutch oven, cook bacon until crisp. Remove bacon and pour off all but 2 T. drippings. Add chicken, onion and celery. Cook 15 min. or until tender. In blender container combine 1 cup chicken broth and 2 c. corn. Blend on high speed until smooth. Into dutch oven, stir pureed corn, remaining corn kernels, potatoes, remaining chicken broth and salt. Bring to a boil over high heat, reduce heat to low and simmer, partially covered, 20 min. or until potatoes are tender. Stir in cream, parsley and pepper, simmer 2 or 3 minutes. taste for seasoning. Stir in bacon. Makes 11 cups.

Mrs. Darold (Mavis) Holden

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## VEGETABLE CHEESE SOUP

1 lg. potatoe, diced	1 lg. onion, diced
1/4 c. diced carrots	1/4 c. diced celery
1 c. water	

Simmer vegetables in water until the water evaporates. Then add:

2 c. chicken broth	1 c. grated cheddar cheese
1/2 c. half & half	

Heat and serve. Serves 4-6.

Lola (Sigdestad) Klein

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The happiness of your life  
depends upon the quality  
of your thoughts.

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### BROCCOLI CHEESE SOUP

1 T. Oil	3 c. milk
3 c. Water	1/2 c. powdered milk
4 oz. crushed egg noodles	1/2 lb. American cheese or
1-10 oz. frozen broccoli	Pepper & Salt (Velveeta)
1 pinch Garlic Powder	1/3 c. chopped onion
3 chicken boullion cubes	

Heat oil in large pan. Add onion and saute. Add water, boullion and heat to boiling, stirring. Add noodles and salt. Cook for 3 minutes. Add broccoli, garlic, milk, cheese, pepper and continue cooking and stirring til cheese melts. Makes 2 quarts.

Shirley (Raap) Bruhn

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### BROCCOLI CHEESE SOUP

3 T. Butter	1 onion, finely chopped
3 T. flour	2 cups Milk
1 c. shredded Cheddar	1 or 1½ c. chicken broth
Cheese	(2 boullion's dissolved
1 c. chopped Broccoli	in 1½ c. hot water.)

Saute onion in melted butter; add flour. Stir to make smooth. Add milk slowly. Cook until thick. Stir in chicken broth or boullion, cheese and chopped Broccoli. Heat. Serve hot.

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### CAULIFLOWER OR BROCCOLI SOUP

1½ c. boiling water	2 chicken boullion cubes
10 oz. pkg frozen Cauliflower or Broccoli (or fresh)	
2 T. chopped onion	2 T. butter
3 T. flour	1/4 tsp. salt
1/8 tsp. pepper	2 cups Milk
1 cup shredded Velveeta Cheese	

Disolve boullion cube in water. Add vegetables and cook till done. Do not drain. In a large saucepan cook onion in butter till tender, but not brown. Stir in flour, salt, and pepper. Remove from heat and stir in a small amount of milk till you have a smooth paste. Add remaining milk and cheese and stir over heat till cheese is melted. Add vegetable and liquid and heat slowly.



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### TOMATO SOUP

1 qt. whole milk	1/8 tsp. soda
2 T. butter	1 pt. tomato juice
1/8 tsp. soda	flour to thicken

Heat milk and soda in a kettle. In another kettle heat tomato juice and soda. Melt butter or oleo, add enough flour to thicken. Add to the tomatoes and mix well. Last add the tomato to the hot milk and serve.

Mrs. Lars (Lena) Sandvik

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### POTATO SOUP

2 potatoes	2 c. whole milk
1 sm. onion	Butter, salt & pepper

Peel and cut up potatoes and onion. Boil in just enough water to cover. When done, add milk. Season with salt and pepper. Add butter. Heat and serve.

Mrs. Lars (Lena) Sandvik

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### POTATO CHEESE SOUP WITH SALMON

2 c. sliced onion	1½ c. diced celery
1/4 c. butter	4 med. potatoes, peeled and sliced
1 c. chicken broth	1 c. half & half
3 c. milk	1 tsp. Thyme
2 c. grated Cheddar cheese	pepper to taste
1 T. Worcestershire sauce	
1 can Salmon (15½ oz.) broken in chunks	

Saute onion and celery in butter until tender. Add potatoes and chicken broth. Cover, and cook about 20 minutes. Add 2 cups of the milk. Puree this in a blender, in small batches. Return to saucepan, add remaining 1 cup milk, half & half, cheese, seasonings and salmon. Cook until mixture is heated through and cheese is melted. Makes 6-8 servings.

Mrs. Marvin (Luella) Holden

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Live more fully, Laugh more easily, See more clearly, Love more deeply.

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## HAMBURGER SOUP

1 lb. ground beef	1 onion, chopped
1½ qt. water	1-46 oz. can V-8 juice
1 can tomatoes	3 potatoes, peeled and cubed
2 lg. carrots, sliced	2 lg. stalks celery, sliced
2 T. dried parsley	1/2 c. uncooked barley
2 tsp. salt	1/2 tsp. thyme
1/4 tsp. garlic powder	pepper
bay leaf	1 tsp. Worcestershire sauce
1 or 2 Beef Boullion cubes	

Brown beef and onion together. Add rest of ingredients. Simmer 1½ hour.

Linda (Simonson) House

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## VERY GOOD FLUFFY DUMPLINGS

1 c. milk	1/2 tsp. salt
1 c. flour	1 tsp. sugar
1 egg	1 tsp. butter

Heat milk until hot but not boiling. Take off stove and add flour. Stir. Drop in egg and stir until smooth. Add salt, sugar and butter. Drop into soups and the like.

Bernice Holden

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## DUMPLINGS FOR MEAT SOUP

2 slices bread dipped quickly in soup stock.  
Add:

2 eggs	1/4 tsp. salt
1/2 c. cream	1/2 c. milk
2 c. flour (about)	

Drop by spoonfuls in hot soup and bring to boil. Cook for about 15 min.

John Leo Skaare

NOT EVERYTHING THAT IS FACED  
CAN BE CHANGED: BUT NOTHING  
CAN BE CHANGED UNTIL IT IS FACED.



100

Salads

Dressings

Dips

100

100

100







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## ORANGE SALAD

1 sm. pkg. orange jello      1 sm. pkg. reg. vanilla  
2 c. water                      pudding  
Cook until thick and cool.

Add:

1 can mandarin oranges      1/2 pkg. miniature marshmallows  
1 - 8 oz. carton cool whip.

Noel (Skaare) Anderson

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## FROZEN FRUIT SALAD

1 (3 oz.) cherry jello      1 c. halved seedless green  
3/4 c. boiling water          grapes  
2 (8 oz.) cherry yogurt      1 c. chopped walnuts  
2 c. minature marshmallows 1 c. whipped cream

In large mixing bowl, dissolve jello in boiling water.  
Stir in yogurt, marshmallows, grapes, and nuts.  
Fold in whipped cream. Turn into lightly oiled 9x5"  
loaf pan. Freeze 4 hours or until firm. Remove from  
freezer 15 minutes before cutting. Slice. Serves 12-14.

Mrs. Norman (Sandi) Raap

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## LIME-APPLESAUCE MOLDED SALAD

2 boxes lime jello              1 c. nuts, chopped  
#2 can applesauce              2 sm. bottles 7-Up

Heat the sauce; dissolve jello in it. Let cool. Add nuts  
and 7-Up.

Glenda (Bakken) Raap

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## RASPBERRY MOLDED SALAD

1 - 6 oz. Raspberry jello      2 c. boiling water  
1 can jellied cranberry      8 oz. crushed pineapple,  
sauce                              drained

Dissolve jello in boiling water. Mash cranberry sauce  
and add. Add pineapple. Chill until set.

TOPPING:

3 oz. Phil. Cream Cheese      3 oz. sour cream  
2 T. sugar                        1/2 tsp. vanilla

Mrs. John (Jeanne) Skaare

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### QUICK SALAD

1-3 Oz. Lime Jello, dry (flavor optional)	1 can Crushed Pineapple (drained)
1 sm. Cottage Cheese	1-9 oz. Cool Whip

Mix Well. Put in bowl or glass cake pan. Chill

Phyllis (Kambestad) Metzinger

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### JEWEL CRANBERRY SHIMMER

3½ c. Cranberry Juice	1/2 c. Blueberries (frozen or ripe)
1 c. sliced peaches or nectarines	1/2 c. Green grapes, cut
1-6 oz. Lemon Jello	1/2 c. slivered almonds

Heat 1½ c. Cranberry juice to boiling. In large bowl dissolve jello in hot juice. Stir in remaining 2 c. cranberry juice. Chill until thickened but not set. (About 45 min.). Stir in fruit and almonds. Place in individual salad cups or mold. Cut recipe in half if serving fewer people.

Esther Sigdestad

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### CHERRY SALAD

1 can Cherry Pie Mix	1 can Sweetened Cond. Milk
1 can Crushed Pineapple	1-8 oz. carton Cool Whip

Mix until all pink. Refrigerate.

Mrs. Warren (Janice) Brandlee

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### APRICOT SALAD

1 sm. box Orange Jello	2 sm. jars Apricot with Tapico baby food
1 med. can crushed Pineapple	8 oz. Cream Cheese
3/4 c. sugar	
1 med. carton frozen whipped topping	

Combine jello and pineapple with juice. Heat until it simmers. Add sugar, baby food and cut up cream cheese. Mix well but do not beat. Chill until it drops from a spoon in a mound. Add whipped topping and blend again, Do not beat. Pour into a 9x12 pan. Top with crushed nuts if desired. Chill.

Mrs. Orville (Marge) Brandlee



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## FRUIT SALAD

- |                          |                  |
|--------------------------|------------------|
| 1 c. sugar               | 3 T. Cornstarch  |
| 1/2 c. water             | 3 T. Butter      |
| 1 c. Pineapple Juice     | 1 T. Lemon Juice |
| 3 egg yolks, well beaten |                  |

Cook together until thick, stirring constantly. Cool.

Add:

- |                          |                        |
|--------------------------|------------------------|
| 1 can Pineapple tidbits  | 1 can Mandarin Oranges |
| 1 lg. can Fruit Cocktail | 1 can Seedless grapes  |
| Maraschino Cherries      | (or fresh)             |
| (for color)              |                        |

Just before serving add: 1 or 2 Bananas.

Mrs. Grant (Virginia) Sparby

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## KNOX BLOX

- 3 pkg. Jello (any flavor)
- 4 pkg. Knox unflavored gelatin
- 4 c. Hot water

Dissolve all gelatin and jello in hot water. Pour into jelly roll pan. Refrigerate for a few hours. Cut into squares.

Kid's love 'em!

Mrs. Paul (Karen) Johnson

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## CRANBERRY SALAD

- |                             |                            |
|-----------------------------|----------------------------|
| 1 sm. pkg. Red Jello        | 1-13 oz. Crushed Pineapple |
| 1 c. boiling water          | (with juice)               |
| 1 can whole Cranberry Sauce | 1 1/2 c. unpeeled apples   |
|                             | (cut small)                |

May add: 1/2 c. chopped celery  
1/2 c. chopped nuts

Dissolve jello in boiling water. Add pineapple, break up cranberries with fork and add to jello mixture. When jello is chilled and beginning to set, add apples, celery and nuts.

Mrs. Clarence (Jeanette) Sigdestad

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## FRUIT CUP

3 c. Hot Water	6 oz. frozen Lemonade
1 c. sugar	1 Med. can crushed Pineapple
10 oz. Frozen Strawberries (fruit and juice)	3 Bananas, cut
6 oz. frozen orange juice	1 sm. jar Maraschino Cherries

Mix and freeze. Remove from freezer and place in refrigerator the night before serving brunch. This is a very good fruit cup.

Minnie Sigdestad

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## SEVEN LAYER RAINBOW SALAD

1-3 oz. Black Cherry Jello	2-3 oz. Orange Jello
1-3 Oz. Cherry Jello	4½ c. Boiling Water
1-3 oz. Lime Jello	1½ c. Evaporated Milk
1-3 Oz. Lemon Jello	4½ c. Cold Water
	1-3 Oz. Strawberry Jello

Dissolve Black Cherry Jello with ¾ c. boiling water. Add ¾ c. cold water. Pour into 9x13 pan, chill 1 hr. or until set. Dissolve cherry jello with ½ c. boiling water and add ½ c. cold water and ½ c. evaporated milk. Gently pour over 1st layer. Dissolve lime jello with ¾ c. boiling water and add ¾ c. cold water. Gently pour over 2nd layer and chill 20 min. Dissolve lemon jello with ½ c. boiling water and add ½ c. cold water and ½ c. evaporated milk. Gently pour over 3rd layer and chill 20 min. Dissolve 1-3 oz. pkg. orange jello with ¾ c. boiling water and add ¾ c. cold water. Pour over 4th layer and chill 20 min. Dissolve other 3-oz. pkg. orange jello with ½ c. boiling water and add ½ c. cold water and ½ c. evaporated milk. Pour over 5th layer and chill 20 min. Dissolve strawberry jello with ¾ c. boiling water and add ¾ c. cold water. Pour over 6th layer and chill.

Tillie (Loken) Svien

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Great acts are made up of small deeds.



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## GREEN SALAD

- |                      |                         |
|----------------------|-------------------------|
| 1-3 oz. Lime Jello   | 1 c. Pineapple, drained |
| 1 c. boiling water   | 1 c. Celery, diced      |
| 16 lg. Marshmallows  | 1 c. Mayonnaise         |
| 1 c. Pineapple Juice | 1 c. Whipped cream      |
| (boiling)            |                         |

Dissolve jello in hot water. Mix marshmallows in hot pineapple juice. Mix with jello and drained crushed pineapple, celery, mayonnaise and whipped cream.

Ida (Skaare) Fossum

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## LIME SALAD

- |   |                     |
|---|---------------------|
| 1-#2 can Crushed Pineapple                      | 1 c. Cream, whipped |
| 1-3 oz. Lime Jello                              | 1 c. Celery, diced  |
| 1-8 oz. Cream Cheese, soft                      | 1/2 c. nuts         |
| Heat pineapple to boiling, add jello and chill. |                     |
| Mix and put in mold.                            |                     |

Mrs. David (Ava) Sigdestad

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## LEMON JELLO SALAD

- |                    |                            |
|--------------------|----------------------------|
| 2 pkg. Lemon Jello | 1-#2 can Crushed Pineapple |
| 2 c. Boiling Water | (drained)                  |
| 2 c. 7-UP          | 1 c. Sm. Marshmallows      |
| 2 Bananas, mashed  |                            |

When jello is partly set add ingredients and put in cake pan and chill.

### Topping:

- |                      |                      |
|----------------------|----------------------|
| 1/2 c. Sugar         | 2 T. Butter          |
| 2 T. Flour           | 1 c. Whipped Cream   |
| 1 c. Pineapple Juice | 1/4 c. grated Cheese |
| 1 Egg, beaten        |                      |

Combine sugar, and flour in sauce pan. Stir in egg and pineapple juice - cook - stirring constantly - add butter and cool - fold in whipped cream and spread over jello and sprinkle with cheese. (7UP keeps bananas from turning dark.)

Marilyn (Fossum) Edman

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### EASY FRUIT SALAD

- |  |            |
|--|------------|
| 1 pkg. Dream Whip                          | 1½ C. Milk |
| 1 pkg. Inst. Pudding<br>(lemon or vanilla) |            |

Whip above ingredients together. Add fruit (Fruit Cocktail, Pineapple, Apples or Bananas.)

Mrs. Norman (Sandi) Raap

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### BLENDED CUCUMBER SALAD

- |                     |                     |
|---------------------|---------------------|
| 1 lg. Cuke, peeled  | 1¼ C. Boiling Water |
| 1-3 oz. Lemon Jello |                     |

Slice cucumber into blender. Cover and blend at high speed. Measure and add enough water to make 1 cup. Mix all together and pour into bowl.

Mrs. Oscar (Alice) Simonson

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### COTTAGE CHEESE SALAD

- |  |                             |
|--|-----------------------------|
| 2 sm. bunches green onion              | 1 bunch radishes            |
| 5 cucumbers, sliced and<br>(quartered) | 2½ lbs. Cottage cheese      |
| 3 stalks, celery                       | 3 lg. spoons Salad dressing |
| 1/2 green pepper                       | 1 tsp. salt                 |
| 1 tsp. sugar                           | 1/4 tsp. pepper             |

Chop all ingredients small. Mix well and chill.  
Makes large quantity.

Renae (Brandlee) Krutsinger

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### SHRIMP SALAD

- |                 |                              |
|-----------------|------------------------------|
| 1 hd. lettuce   | 1-12 oz. pkg. Elbow macaroni |
| 2 cans shrimp   | (Cooked and cooled)          |
| 1 C. mayonnaise | Salt & Pepper to taste       |

Mix together and refrigerate.

Joan (Bakken) Sigdestad



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## ORANGE SALAD BOWL

8 c. Salad greens	1 c. nut meats
2-11 oz. Mandarin Oranges	1 Onion, separated in rings

### Celery Seed Dressing:

1/3 c. sugar	1/3 c. Vinegar
1/2 tsp. Salt	1 sm. onion, chopped
1 tsp. Dry Mustard or	1 c. Salad Oil
1 T. Reg. Mustard	2 T. Celery Seed

Combine and chill. Place Onion Rings over top of salad.  
(I used crisp spinach and lettuce for greens.)

Mrs. Rudy (Lois) Simonson

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## 7 LAYER SALAD

1 Hd. lettuce, chopped	10 oz. frozen peas, uncooked
1 c. Celery, chopped	1 pt. Mayonnaise
1 sm. Bell pepper, chopped	1 c. sharp Cheddar Cheese
1/2 c. Onion, chopped	1/2 lb. bacon bits, fried

Layer as you read in 9x13 glass cake pan. Cover and let sit overnight in refrigerator.

Clara (Holden) Kaiser

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## ORANGE SALAD WITH GREENS

1/2 hd. Lettuce or	1 T. Minced Parsley
2 Boston Bibs	1 can Mandarin Oranges
4 Green Onion tops	
1 c. chopped celery	

Combine these ingredients in large bowl.

Carmelize: 1 sm. pkg. slivered almonds in heavy skillet with 4 T. sugar. Toss with Salad Dressing.

### Salad Dressing:

1/2 tsp. salt	2 T. Vinegar
2 T. sugar	1/4 c. oil

Minnie Sigdestad

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The person who forgives  
ends the quarrel. African Proverb

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### LUNCHEON SALAD

- |                       |                         |
|-----------------------|-------------------------|
| 1½ c. ground carrots  | 1 can Tuna or Spam, cut |
| 1/2 c. chopped celery | 3/4 c. Mayonnaise       |
| 1/4 c. minced Onion   |                         |

Just before serving, add 1 can Shoestring Potatoes.  
(Diced chicken may be used instead of Tuna or Spam.)

Mrs. Clarence (Jeanette) Sigdestad

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### SHOESTRING SALAD

- |                              |                           |
|------------------------------|---------------------------|
| 1 c. Mayonnaise              | 1/4 c. minced Onion       |
| 1 can rinsed Tuna or Chicken | 1/4 c. slivered Almonds   |
| 1 c. grated Carrots          | 1 can Shoestring Potatoes |
| 1 c. finely diced Celery     |                           |

Marinate items and chill. Just before serving, add shoestring potatoes and almonds. Serves 8.

Ella (Ormberg) Hanson

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### TACO SALAD

- |                         |                               |
|-------------------------|-------------------------------|
| 1 lb. Hamburger browned | 1 lg. pkg. Taco Chips, broken |
| 1 med. Onion            | 1 hd. Lettuce                 |
| 2 cans Kidney Beans     | 1 bottle French Dressing      |
| 4 Tomatoes              | 1/2 bottle Hot Sauce          |

Brown hamburger and add Kidney Beans. Simmer 10 min. and cool. Add remaining ingredients. Mix well.

Renae (Brandlee) Krutsinger

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### TACO SALAD

- |                             |                            |
|-----------------------------|----------------------------|
| 1½ lb. Hamburger, browned   | 1 c. Black Olives, chopped |
| and add, onions, seasoning  | 1 c. Green Olives, chopped |
| Tobasco Sauce & Garlic pwd. | 2 c. sharp Cheddar Cheese  |
| 2 hd. Lettuce               | (chopped)                  |
| 1/2 c. Green Pepper         | 2 c. Tomatoes, chopped     |
| 1 c. sliced Mushrooms       |                            |

Before serving, add Dorothy Lynch salad dressing and Taco Chips.

Jodie (Sigdestad) Putnam



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### BROCCOLI SALAD

1-20 oz. pkg. Frozen Broccoli, 3 T. Lemon Juice  
1 c. salad oil 3 hard cooked eggs, sliced  
1 c. mayonnaise 1 can water chestnuts "  
3 c. Cauliflower

Cook broccoli slightly. Use fresh or frozen cauliflower, not cooked. Mix all ingredients. Stand overnite refrigerated.

Mrs. Clarence (Jeanette) Sigdestad

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### VEGETABLE SALAD

1-3 oz. lemon jello 1 c. diced celery  
1/2 c. Hot water 1 c. grated carrots  
1/2 c. salad dressing 2 T. grated onion  
1-12 oz cottage cheese 1 pkg. cool whip  
some green pepper

Dissolve jello in hot water and cool. Add remaining ingredients and fold in jello mixture. KEEPS WELL

Betty Lou (Bakken) Rohde

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### RAW VEGETABLE SALAD

1 hd. fresh cauliflower 1 bunch fresh broccoli  
3 med. carrots 1 c. cheddar cheese  
1 c. Hidden Valley dressing (shredded)  
(original flavor) mixed

Cut up cauliflower, broccoli and carrots into bite-size pieces. Then add cheese and dressing and toss. Let stand 1 hr. before serving.

Eileen (Loken) Halverson

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### CAULIFLOWER SALAD

4 c. raw cauliflower - cut 1/4 c. green onion, chopped  
1 c. diced black olives 1 jar pimento  
3/4 c. green peppers, chopped

Dressing: Pour on above ingredients and chill.

1/2 c. oil 1/4 c. sugar  
3 T. red wine vinegar 1/4 tsp. pepper  
3 T. lemon juice 2 tsp. salt

Mrs. Lee (Nancy) Holden

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### LAYERED LETTUCE SALAD

1 hd. lettuce  
1 c. celery, diced  
4 eggs, hard cooked & diced  
1-10 oz. pkg. frozen peas  
1/2 c. green pepper, diced  
1 swt. onion, med. chopped  
8 slices bacon, fried & diced  
2 c. mayonnaise  
2 T. sugar  
4 oz. cheddar cheese, grated

Tear the cleaned crisp lettuce in small bite size pieces, place in a 9x12" glass dish. Layer rest of ingredients in order given. DO NOT COOK PEAS. Add sugar to the mayonnaise spread over top as you would frosting. Top with grated cheese. Refrigerate for 8-10 hrs. Cover with wax paper.

Ella (Ormberg) Hanson

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### CHICKEN SALAD

4 c. cut up cooked chicken  
2 c. diced celery  
1-4½ oz. mushrooms, drained  
1/2 c. pecans (toast for about 10 min.)  
4 slices crisp crumbled bacon  
1 c. mayonnaise  
1 tsp. salt  
1 c. sour cream  
2 T. lemon juice  
Raisins - optional

When in a hurry walnuts can be used instead of pecans because they don't need to be toasted. Bacon bits can be used in place of bacon.

Mix ingredients together and refrigerate overnight to blend flavors.

Eileen (Loken) Halverson

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### LUNCHEON SALAD

1 pkg. macaroni shells  
1 c. cubed cheddar cheese  
1 c. pickle relish  
1/2 c. minced onion  
1 can peas, drained  
3 hard boiled eggs  
salt and pepper  
1/2 c. mayonnaise

Cook macaroni shells. Add remaining ingredients. Chill  
Serves 6 to 8 .

Mrs. Norman (Sandi) Raap



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### CARROT SURPRISE SALAD

2 lb. Carrots, cut in slices	1/2 c. Vinegar
1 Med. Green Pepper, cut up	1/2 c. Sugar
1 Med. Onion, cut up	1 T. Worcestershire Sauce
1 can Tomato Soup	1 tsp. Salt
1/2 c. Salad Oil	1/2 tsp. Pepper.

Cook carrots until tender. Do not overcook. Drain and cool. Pour dressing over carrots, pepper and onions.

Mrs. Clarence (Jeanette) Sigdestad

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### CAULIFLOWER SALAD

1 hd. Cauliflower, broken	1/3 c. Green Pepper, chopped
(in pieces or slices thin)	1 c. Salad Dressing
1 c. chopped Celery	1 tsp. Sugar
1 box frozen peas, uncooked	Salt & Pepper to taste
3 T. chopped Onion	

May add: 1 T. Lemon Juice

Make ahead, Refrigerate overnight.

Mrs. Clarence (Jeanette) Sigdestad

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### SHRIMP OR CHICKEN SALAD

1 c. Celery, cut fine	1/2 can Pimento or
8 Olives, sliced	1/4 Green Pepper, cut thin
1 c. frozen Peas, uncooked	1 sm. Onion, chopped
1-15 oz. can crushed Pineapple	4 swt. pickles, cut
(using liquid)	1/2 c. Salad Dressing
1 box Ring Macaroni, cooked	(with 4 T. sugar)
well drained, cooled	3 cans shrimp, broken or
	4 c. chicken, cut up

May add: 1 T. Mayonnaise for tartness. Salt & Pepper as desired. Make ahead as flavors blend.

Mrs. Clarence (Jeanette) Sigdestad

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Life is 10% what you make it and  
90% how you take it.

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### MARINATED GREEN SALAD

- |                                    |   |
|------------------------------------|---|
| 1/2 hd. Cauliflower                | 1 hd. Fresh Broccoli                        |
| 1½ c. sliced celery                | 3 med. Tomatoes, quartered                  |
| 4 oz. ripe Olives                  | or Cherry Tomatoes                          |
| 1 bottle Wishbone Italian Dressing | 1 can Water Chestnuts                       |
|                                    | 1 pkg. dry Goodseasons Italian Dressing Mix |

Put vegetables in bowl. Cover with pkg. of Italian Dressing Mix and the bottle of Italian Dressing. Mix together and let stand overnight.

Eileen (Loken) Halverson

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### CORNERED BEEF SALAD

- |                            |                             |
|----------------------------|-----------------------------|
| 1½ c. V8 Juice             | 2 T. chopped green pepper   |
| 1-3 Oz. Lemon Jello        | 7/8 c. salad dressing       |
| 1-12 oz. Corned Beef,shred | (Miracle Whip)              |
| 1½ c. chopped celery       | 2 hard boiled eggs, chopped |

Heat juice to boil. Add 1/2 c. boiling water. Dissolve jello in juice. Chill until syrupy. Add corned beef, celery and green pepper. Fold in salad dressing. Mix in eggs. Pour in mold and Refrigerate.

Gerald Fossum

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### MOSTACCIOLI SALAD

- |   |                              |
|---|------------------------------|
| 1 lb. Mostaccioli<br>(a macaroni product) | 1 tsp. Accent                |
| 1/2 c. Oil                                | ½ T. Garlic Salt             |
| 3 c. Vinegar                              | 2 T. Prepared Yellow Mustard |
| 1½ c. Sugar                               | 1 T. Parsley Flakes          |
| 1 tsp. salt                               | 2 Med. Cucumbers             |
| 1 tsp. pepper                             | 1 Med. Onion                 |

Cook Macaroni gently, drain, and add remaining ingredients. Stir and add cucumbers that have been diced and onion, chopped.

Esther (Kambestad) Sandve

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### LAST MINUTE SALAD

- |                             |                               |
|-----------------------------|-------------------------------|
| 1-8 oz Whipped Topping or   | 1 can Fruit Cocktail, drained |
| 1 c. Cream, whipped         | 8 oz. pkg. marshmallows       |
| 1 box Inst. Vanilla Pudding |                               |

Mix all ingredients together and you have a good tasty salad.

Pauline (Loken) Fosheim



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### DILL DIP

1/2 c. mayonnaise	1 tsp. lemon juice
1/2 c. sour cream	1 tsp. grated onion
1/2 tsp. salt	1/4 tsp. dill weed
1/2 tsp. dry mustard	1/8 tsp. garlic powder

Combine and chill ingredients. Serve with raw vegetables.

Minnie Sigdestad

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### VEGETABLE DIP

2/3 c. sour cream	1 T. Minced Onion
2/3 c. Real Mayonnaise	1 tsp. dill weed seed
1 T. Parsley flakes	1 tsp. garlic salt

Esther (Kambestad) Sandve

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### TACO DIP

2-8 oz. pkg. Philadelphia Cream Cheese  
1-8 oz. bottle Ortega Taco sauce

Mix together then spread on a pizza pan.

Add:

1 sm. head lettuce, chopped	1 sm. tomato, chopped
2 c. grated cheese	black & green olives,
1 sm. onion, chopped	chopped

Chill and serve with Tostito chips

Joan Skaare

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### TACO DIP

Mix 8 oz. cream cheese and 1 container avocado dip with mixer. Spread on cookie sheet. Drain and chop 1 can black olives. Spread or sprinkle olives, green onion, lettuce, tomatoes and cheese on top of dip mixture. Pour on hot sauce and dip with tortilla chips or Nacho chips.

Mrs. Robert (Barb) Anderson

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### HOT BEAN DIP

1 lb. ground beef	1/2 c. catsup
1/4 chopped onion	1 c. grated American cheese
salt & pepper to taste	1/3-1/2 c. chopped onion
Chili pwd. to taste	1/3-1/2 c. chopped green olives
1-15½ oz. can Kidney Beans	
with liquid	

Brown ground beef, add onion, cook until tender. Season. Put beans and liquid in blender and blend. Stir beans and catsup into hamburger. Simmer several minutes. Put in a baking dish. Sprinkle cheese, onion and olives over the top. Bake at 350° until heated through and cheese is melted. Serve hot with corn chips or taco chips.

Hazle (Fossum) Badgley

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### BEAN DIP

2 cans bean dip	1/2 c. chopped black olives
2 cans avocado dip	2 c. chopped tomatoes
1 c. sour cream	1/3 c. green pepper
1 c. mayonnaise	1½ c. shredded cheese
1 envelope Taco mix	

In a 10x10" dish, spread bean dip. Spread avocado dip on top of bean dip. Mix sour cream, mayonnaise, taco mix together and spread on top. Put remaining ingredients on top. Cover and refrigerate several hours.

Beverly (Solaas) Orr

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### APPETIZER PIE

1 pkg. (8 oz.) Cream Cheese	1/8 tsp. pepper
2 T. milk	1/2 c. sour cream
2 T. minced onion	1/4 c. walnuts, chopped
1 jar (2½ oz.) dried beef	
2 T. green pepper, chopped	

Blend cream cheese and milk. Stir in dried beef and onion and green pepper. Add sour cream. Spoon into 8" pie pan. Sprinkle walnuts over top. Bake at 350° for 15 min. Serve hot with crackers.

Hazle (Fossum) Badgley



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## OLIVE NUT SPREAD

6 or 8 oz. cream cheese

Let stand at room temperature until it is soft.

Mash with a fork and add:

1/2 c. mayonnaise

1 c. chopped salad olives

1/2 c. chopped pecans

2 T. olive juice

No salt added

dash of pepper

This will be mushy. It's supposed to be that way. Put in a covered plastic container and refrigerate at least 24-48 hours. It will then become thick. You won't believe it but it will. Serve on very thin toast, thinly sliced bread (brown bread is delicious). Thinly sliced lettuce on top of this is so good. Keeps very well.

Leone (Mckittrick) Swanson

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## FRENCH DRESSING

2 eggs

1/3 c. vinegar

1 c. sugar

1/3 tsp. onion powder

1 1/8 c. Catsup

1/3 tsp. salt

2 c. oil

1/3 tsp. garlic powder

Mix the above ingredients well before adding the next and your dressing will be thicker and not separate

Myrene (Brandlee) Brockel

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## CRUNCHY SPINACH DIP

10 oz. pkg. Green Giant Cut  
Leaf Spinach frozen in  
butter sauce, thawed

1 envelope Country Veg.  
Soup Mix

8 oz. can water chestnuts  
drained, finely chopped

1 1/2 c. sour cream

1/2 c. mayonnaise

3/4 c. green onions

Combine all ingredients, mix well. Cover and chill overnight to blend flavors. If desired, pour into hollowed out unsliced sourdough bread and serve with pieces of bread, assorted raw vegetables and crackers.

Jane Sigdestad

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### EASY CHEESE BALL

2-8 oz. Phil. cream cheese      1 tsp. lemon juice  
1-8 oz. shredded cheddar cheese      1 pkg. Lipton Onion  
dash of red pepper      soup mix

Mix together well. Shape into ball. Roll in parsley flakes. For variations, add bacon bits or 1 can broken shrimp. Serve with crackers.

Mrs. Paul (Karen) Johnson

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### CHEESE BALL

8 oz. cream cheese  
8 oz. spreadable cheddar cheese, softened  
1/2 stick soft butter  
2 tsp. grated onion

Whip above together - chill - roll into a roll and then into chopped nuts. Keeps very good. Serve with crackers.

Alice (Bakken) Simonson

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### COOKED SANDWICH SPREAD

1/4# American cheese      1 beaten egg  
1/4# chipped beef, cut up      1 small onion  
1 c. drained tomatoes      1 T. flour

Mix and cook.

Signe (Swanson) Tol

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### SANDWICH SPREAD

1/2 c. milk      1 tsp. flour  
2 tsp. sugar      1 egg, well beaten  
1 tsp. butter

Cook as you would for a white sauce. Cool.

Add:

8 oz. cream cheese, softened  
2 tsp. onion powder  
2 pkg. chopped dried beef

Spread on wheat or rye bread, open face. Top with finely crushed potato chips.

Eileen (Loken) Halverson



100

# Beverages

100

100



100







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### PERCULATOR PUNCH

2 qts. apple cider      1 qt. orange juice  
1 qt. cranberry juice

Put in 30 cup perculator. In basket put:  
1 c. sugar      2 tsp. whole cloves  
2 tsp. whole allspice      6 sticks cinnamon

Let perk and serve.

Mrs. Clarence (Edith) Sandvik

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### FRUIT ICE

3 c. sugar      3 c. water  
Boil until sugar dissolves  
Stir 2 pints strawberries, juice of 3 oranges  
3 lemons and slice 3 bananas in juice  
1 can crushed pineapple #2 can

Freeze. Takes about 6 hours.

Put 1/4 c. in dish. Pour 7-Up over and serve.

Noel (Skaare) Anderson

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### INSTANT HOT COCOA

11 c. or 1 (8 qt.) box dry milk  
2 c. powdered sugar      1 lb. Nestles or Hershey  
2½ c. or 1 (8 oz.) jar      Instant cocoa mix  
powdered cream (Pream)

Mix in large container and store in a 5 qt. (ice cream) plastic pail. Use 1/4 c. of above for each cup hot water. Do not use boiling water.

Eileen (Loken) Halverson

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### HOLIDAY PUNCH

2 pkg. lemon-lime koolaid      2 qt. water  
2 c. sugar      1 qt. lime sherbet  
1 qt. vanilla icecream      1 qt. ginger ale

Combine Kool-aid, water & sugar in punch bowl. Add half the sherbet & half the icecream; mix well. Add ginger ale, remaining sherbet and ice cream. Yield: 24 servings.

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### HOT CIDER

1 c. brown sugar	2 tsp. whole allspice
2 tsp. whole cloves	1/3 tsp. salt
dash nutmeg	2-3" cinnamon sticks
1 gallon cider	2 c. orange juice

Simmer 20 minutes and strain. Serve over orange slice spiked with cloves.

Mrs. Robert (Barb) Anderson

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### HOT CIDER

2 qt. Apple Cider	2 c. sugar
1 qt. Cranberry juice	
Tie in a bag:	
2 tsp. whole cloves	2 tsp. whole allspice
4 sticks Cinnamon	

Bring to boil and simmer 15 minutes.

Add:

1 pt. unsweetened orange juice  
1½ cap Real Lemon Juice

Simmer 10 minutes.

Esther (Kambestad) Sandve

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### SLUSH PUNCH

1 - 6 oz. jello, any flavor for color wanted  
2 c. sugar

Dissolve in 6 cups boiling water.

Add:

1 - 32 oz. can pineapple juice and 1 pint real lemon juice. Freeze. Remove several hours before serving. Add one large bottle ginger ale or seven-up when ready to serve. Serves 50.

Mrs. Johnr (Beth) Sigdestad

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### MOCK ORANGE TEA

4 tsp. Instant tea powder  
2 tsp. Orange flavored breakfast drink  
1/8 tsp. cinnamon  
4 c. water, hot  
2 T. Honey

Serves 4

Jane Sigdestad



100

Jams

Jellies

Pickles

100

100

100







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### GOOD DILL PICKLES

1 pt. vinegar                      2½ qts. water  
1 c. salt                              Dill

Select fresh cucumbers and leave whole or split. Wash and pack in jars, using plenty of dill. Heat above ingredients, do not boil. Pour over pickles while hot and seal tight at once. Store in a cool dark place for 3 weeks before using.

Mrs. Edwin (Ethel) Brandlee

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### CRAB APPLE PICKLES

1 c. vinegar                      1 stick cinnamon or  
2 c. sugar                        1 tsp. whole spices  
3 c. water

Wash apples and add to boiling syrup. Bring to boil and place in hot sterilized jars and seal.

Mrs. John (Julia) Kambestad

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### BEET RELISH

1 qt. ground cooked beets    1 onion, chopped  
1 c. vinegar                      1 c. sugar  
1 tsp. mustard seed            1 tsp. celery  
1 T. salt

Heat and seal.

Noel (Skaare) Anderson

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### REFRIGERATOR PICKLES

7 med. cucumbers, do not peel    1 c. green pepper, finely  
1 c. onion, thinly sliced            diced  
1 T. celery seed                      2 T. salt  
2 c. sugar                              1 c. white vinegar

Slice cukes thin in large bowl. Add to other vegetables and seasoning. Mix sugar and vinegar; stir until sugar is dissolved. Can be boiled and cooled. Pour over cukes and cover. Refrigerate for 24 hrs. or they keep indefinitely.

Alice (Simonson) Bakken

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### SWEET DILL CHIPS

6 c. vinegar	1½ tsp. celery seed
6 c. sugar	1½ tsp. mustard seed
1/2 c. salt	(Put seed in a bag)

Boil the above ingredients and pour hot over cucumbers. Slice cucumbers crosswise. Pack jar; head of dill, garlic, 2 slices of onion in bottom of jar; cucumbers, head of dill and slice of onion on top. Process in hot water bath for 7 min.

Joan (Bakken) Sigdestad

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### DILLY GREEN BEANS

2 lbs. green beans, trimmed	
1 tsp. cayenne pepper	2½ c. water
4 cloves garlic	2½ c. vinegar
4 heads dill	1/4 c. salt

Pack beans lengthwise in pint jar; add 1/4 tsp. cayenne pepper, 1 clove garlic and 1 head dill. Combine remaining ingredients and bring to a boil. Pour boiling hot over beans. Adjust caps. Process pints 10 min. in a hot water bath. They are quite spicy and hot.

Marnee (Holden) McConnell

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### PICKLED CARROTS

1 qt. vinegar	1 T. mace
1 T. whole cloves	1 qt. sugar
1 T. allspice	1 cinnamon stick

Boil young, tiny carrots until skins are easily removed. Boil syrup (spices in a bag). Pour boiling hot syrup over carrots, let sit overnight to cool. Pour syrup off carrots; boil syrup 5 min. Remove spices. Pack carrots in jars to 1/2" of full. Pour hot syrup over carrots. Seal jars.

Joan (Bakken) Sigdestad

The promise of some people to be on time  
carries a lot of wait.



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## ZUCCHINI JAM

6 C. peeled, seeded and grated zucchini; cook on low 1 hr. Add 1 small can crushed pineapple with juice. Bring to boil and add 6 C. sugar and 1 box M.C.P. pectin. Boil 6 min. Add 2 small pkg. apricot jello. Stir well and put in jars and freeze.

Ludvik Reinertson

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## RASPBERRY JAM

- 4 C. ground green tomatoes
- 3 C. sugar
- 1 lg. or 2 sm. pkgs. of raspberry jello

Grind and drain tomatoes (blender may be used). Measure 4 cups. Combine with sugar and stir well. Bring to a boil and reduce heat. Stir now and then. Cook 15 min. Remove from heat and allow to cool for a couple of minutes. Add jello; stir until dissolved. Seal with parafin or freeze. For pineapple jam use yellow tomatoes and pineapple jello.

Mrs. Duane (Phyllis) Bury

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## RHUBARB JELLY

- 6 C. rhubarb
- 3 C. sugar

Mix and let stand overnight. In the morning boil for 10 min. and add:

- 1 can Apricot Pie Filling
- 2 Tblsp. real lemon juice

Bring to a boil and add 1 (6 oz.) pkg. orange jello. Put into jars and seal. Can use strawberry pie filling and strawberry jello.

Mrs. Clarence (Edith) Sandvik

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Take time to think---  
you can do more work with your head  
than with your feet!





100

Miscellaneous  
Diabetic

100

100

100



100  
Miscellaneous  
Diabetic  
100



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## GARLIC TOAST

1 long loaf french bread, day old  
butter and garlic salt

Slice french bread, spread with butter. Sprinkle garlic powder or garlic salt to taste. Bake in 350° oven on a jelly roll pan until brown.

Mrs. Reuben (Vannie) Brandlee

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## QUANTITY CANNED TOMATO SOUP

1/2 bu. tomatoes -	8 qt. juice
1½ c. sugar	4 tsp. celery salt
2 T. pickling salt	1 lb. butter or margarine
1/8 tsp. pepper	2 c. flour
4 tsp. onion powder	

Prepare tomatoes to make juice - to the juice add the sugar, salt, pepper, onion and celery - heat.

In a large saucepan melt butter and add flour to make a paste. Continue adding heated juice to thin the paste until saucepan is filled, then slowly add to the remaining heated juice in very large kettle. You need a 14 qt. kettle to hold all soup at one time. Bring soup to a full boil. Keep stirring to prevent scorching. Pour into hot sterilized jars. Process in boiling water bath 30 minutes for qts.

To serve= Add enough milk to suit your taste or use straight in casserole. Yields 8 qts.

Eileen (Loken) Halverson

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## HOT FUDGE

6 T. margarine or butter	2 c. powdered sugar
1 pkg. choco bake	1 c. evaporated milk

Melt butter. Add sugar and choco bake. Mix real well. Add milk gradually, beating until smooth. Bring to boil and cook for 5 minutes.

Mrs. Orville (Marge) Brandlee

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### ALOHA SAUCE

Dressing for fresh fruit salad, may use watermelon, cantaloupe, bananas, cherries, blueberries, honeydew, etc.

2 T. strained lemon juice

2 T. lime juice

2 T. orange juice

1/3 c. water

2/3 c. sugar

Mix together and pour over fruit.

Mrs. Robert (Beverly) Loken

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### INDIAN SAUCE (for meat)

12 ripe tomatoes

1/2 c. salt, scant

12 apples

3 c. sugar

9 onion

3 c. vinegar

1 tsp. ginger

1 tsp. mustard

1 tsp. black pepper

1 tsp. cinnamon

1 tsp. cloves

Cook to suit yourself. Makes 6 pts.

Mrs. Jerry (Doris) Solaas

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### MASTER CASSEROLE SAUCE MIX

2 c. instant nonfat dry milk

3/4 c. cornstarch

1/4 c. instant chicken bouillon

2 T. dried onion flakes

1 tsp. dried basil, crushed

1/2 tsp. dried thyme, crushed

1/2 tsp. pepper

Combine all ingredients, mix well. Store in air tight container. Makes 3 cups, enough to prepare 9 cans of soup. When ready to use, combine 1/3 c. of the mix with 1 1/4 c. water in saucepan. Cook and stir until thickened. Use this to replace soup in a casserole.

Eileen (Loken) Halverson

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## FAVORITE BARBEQUE

- |                          |                |
|--------------------------|----------------|
| 1 lb. ground beef        | 1/2 c. catsup  |
| 1 can chicken gumbo soup | 1 tsp. mustard |
| 1 small onion            |                |

Brown ground beef, drain. Add rest of ingredients, simmer 30 minutes.

Mrs. Robert (Beverly) Loken

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## "BUN-STADS"

- |                           |                             |
|---------------------------|-----------------------------|
| 3 T. chopped onion        | 1 can white tuna            |
| 3 T. heaping relish       | 1/3 c. sharp cheddar cheese |
| 3 hard-boiled eggs        | grated                      |
| 1/2 c. or more mayonnaise |                             |

Mix above, spread on 12 buns, put in foil and bake 20 min. at 325°. A good Sunday night supper.

Can make ahead, wrap in foil and freeze. Freezes well. (If like, add 3 T. diced green pepper and 3 T. diced green stuffed olives.)

Mrs. Daniel (Myrtle) Sigdestad

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## TUNABURGERS

Heat oven to 350°. Mix in bowl:

- |                     |                         |
|---------------------|-------------------------|
| 1 can (6½ oz.) Tuna | 1/2 c. cheese           |
| 1 c. chopped celery | 1 small onion, optional |
| 1/4 c. mayonnaise   | salt & pepper to taste  |

Spread 6 buns with soft butter, fill buns with tuna mixture and wrap in foil and place on baking sheet. Bake 15 minutes.

Mrs. Ole (Vi) Fosheim

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## PIZZA BREAD

- |                                 |                            |
|---------------------------------|----------------------------|
| 1 loaf frozen bread dough       | 2 T. garlic bread sprinkle |
| 1/4 lb. thinly sliced Pepperoni |                            |
| 1/4 lb. provolone cheese        | 1 egg, beaten              |

Let bread thaw and then roll out. Sprinkle with garlic bread sprinkle. Cover with pepperoni and shredded cheese.. Roll up. Baste with beaten egg. Bake on a greased cookie sheet at 350° for 25-30 minutes.

Gwen (Sandvik) Gross  
202

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### FREEZING CORN

Cut raw corn off of cob with electric knife.

8 pints of corn	2 pints water
	1 c. sugar
	4 heaping tsp. salt

Boil lightly for 10 minutes. Cool thoroughly. Freeze in containers.

Jeannette (Brandlee) Anderson

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### DELICIOUS FROZEN CORN

8 c. corn	1 stick butter
1 tsp. salt	1 c. water
2 T. sugar	

Cut corn off the cob. Do not Blanche. Bring the above ingredients to a boil for three minutes. Cool at least hours before packing in bags for freezer.

Myrene (Brandlee) Brockel

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### CORN TO FREEZE

10 c. corn, cut from unblanched cob	
1 stick margarine	1½ T. sugar
1 T. salt	1½ c. boiling water

Bring to a boil - simmer 3 minutes. Cool and package and freeze. Use plastic containers or boilable seal-a-meal bags.

Eileen (Loken) Halverson

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### PICKLED HEART AND TONGUE

Cook tongue and heart until done. Cool and peel tongue. Slice.

Make a brine of 1 c. Vinegar and 2 c. water.

Bring to boil and cool. Pour over the sliced meat and add bay leaves and some whole allspice, and a few slices of onions.

Wallace Kambestad

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### HOMEMADE NOODLES

1 c. flour	1/2 tsp. butter
1 egg	1/4 tsp. baking powder
1/2 tsp. salt	2 T. milk

Put flour in a bowl. Shape a well and drop in remaining ingredients. Mix with fork and a stiff dough is formed. Roll out on floured board until very thin. Let stand 20 minutes. Roll up and slice into strips. Shake out and let dry at least 2 hours. Drop into boiling beef or chicken broth. Cook about 10 minutes.

Alice (Bakken) Simonson

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### HOME-MADE NOODLES

1 c. flour	salt to taste
1 egg	Milk, enough to roll out

Roll out and cut into strips. Can be used right away or dried for later use. Good in homemade vegetable or chicken soup.

Mrs. Greg (Kathy) Johnson

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### SECRET OF GOOD COOKED PRUNES

Cook them in prune juice instead of in water. Add 4 or 5 T. of honey and 1 T. of almond flavoring to each box of prunes. (I used 1/2 of the above for 1 lb. of prunes.) Add the flavoring and honey while the prunes are cooling and not during the 5 minutes they are stewing. The longer the prunes soak up the honey-almond flavor the better they get.

June (McKittrick) Swanson

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### SWEETENED CONDENSED MILK

Dissolve 3/4 c. white sugar in 1/2 c. hot water and add 1 c. and 2 T. powdered milk. Stir well and let set for 5-10 minutes to cool. It can be used in any recipe that calls for condensed milk. This recipe is equal to a 14 oz. can.

Mrs. Warren (Janice) Brandlee

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## DIABETIC BREAD DRESSING

6 slices day old bread	1/8 tsp. salt
2 T. margarine, melted	1/4 c. fat free chicken or
1/4 c. chopped onion	turkey broth
1/2 c. chopped celery	2 eggs
1 tsp. sage	1 tsp. parsley

Cut bread into cubes and place in large bowl. Melt margarine in skillet; add onion, celery, and parsley and cook until tender. Add to bread cubes. Add sage salt, and broth and mix well. Beat eggs and stir into dressing. Bake, covered in 1 qt. casserole, 30 min. at 350°. Makes 6 servings. 140 calories per serving.

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## SUGARLESS BARS

Ingredients for fruit mixture:

1/2 c. dates, cut up	1/2 c. pitted prunes,
1/2 c. raisins	1 c. water

Boil dates, raisins and prunes in water for 5 minutes. Add 1 stick oleo and set aside to cool.

Ingredients for batter:

2 eggs	1 tsp. vanilla
1 c. flour	1/4 tsp. salt
1 tsp. soda	1/2 c. chopped nuts

Add this batter to fruit mixture. Bake in a 7x11" greased pan at 350° for 25-30 minutes. Cool and cut.

(Note) If you want a spicy bar, add:

1/2 tsp. cinnamon and 1/4 tsp. nutmeg.

Mrs. Palmer (Hilda) Loken

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## DIABETIC BARS

1 c. dates	1 stick margarine
1/2 c. chopped or cooked	1 c. flour
prunes	1 tsp. soda
1/2 c. raisins	1/4 tsp. salt
1 c. water	1 tsp. vanilla
2 eggs, optional	1/2 c. nuts

Cook fruits and water - boil 5 minutes. Add margarine; set aside and cool. Chop nuts. Add all the rest of ingredients to the fruit mixture. Bake in 7x11" greased pan at 350° for 25-30 minutes. Cool and cut in squares.



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## DIABETIC PUMPKIN PIE

1 (8") pie shell	3 tsp. liquid sweetner
2 c. pumpkin	1/2 tsp. cinnamon
1/4 tsp. ginger	1/2 tsp. nutmeg
1/8 tsp. cloves	1/2 tsp. salt
2 eggs, slightly beaten	1 c. skim milk

Blend pumpkin and spices. Stir in remaining ingredients; mix well. Pour into pie shell and bake at 350° for 45 min. or until knife inserted comes out clean.

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## PIE CRUST

1/2 c. flour	2 T. oil
1/8 tsp. salt	

Stir salt and oil into flour. Form into ball, flatten slightly and place on a sheet of waxed paper. Place another sheet of waxed paper on top of dough and roll out quickly. Peel off top layer of paper, invert dough in (9") pie pan and strip off second layer of paper. Bake until light brown in 350° oven.

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## LOW CALORIE OR DIABETIC LO-CAL APPLE PIE AND SAUCE

8 cooking apples, sliced	1 - 6 oz. can frozen apple
2 T. Tapioca	juice concentrate
Cinnamon	

Bring apples and juice to a boil and add tapioca. Cool. Add cinnamon and put into a pie shell. Top with a crust and bake in a 350° oven for about 50 minutes.

For sauce, cook apples and juice together until tender, omitting the tapioca. Cinnamon optional.

Mrs. Marvin (Luella) Holden

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Time is not measured  
by the years that you live,  
but by the deeds that you do  
and the joy that you give.

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### DATE NUT CAKE - DIABETIC

1/2 c. margarine	1½ c. unsweetened applesauce
2 eggs	2 c. flour
1 T. liquid sweetener= to	2 tsp. baking powder
(1/2 c. sugar)	1 c. chopped dates
1 tsp. vanilla	1/2 c. chopped pecans
1/4 tsp. cinnamon	
1/4 tsp. cloves	

Mix margarine, eggs, sweetener, vanilla, cinnamon and cloves until creamy. Sift flour and baking powder and add to creamy mixture. Fold in dates, pecans, and applesauce. Mix again and pour into a lightly greased 8x8" pan. Bake at 350° for about 45 minutes or until done.

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### DIABETIC APPLESAUCE CAKE

2 c. water	1 tsp. soda
2 c. raisins	2 c. flour
1 c. unsweetened applesauce	
2 eggs	1½ tsp. cinnamon
2 T. liquid sweetener	1/2 tsp. nutmeg
3/4 c. cooking oil	1 tsp. vanilla

Cook raisins in water until liquid is absorbed. Add eggs, applesauce, sweetener and oil. Mix well. Blend in sifted flour which includes soda and spices. Add vanilla. Bake in 9x13" pan at 350° until done when tested, about 25 minutes. May also be made into cookies.

Mrs. Palmer (Hilda) Loken

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We often grow most  
ourselves when  
fostering growth  
in others.



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### TRIPLE-ACTION MULTIPURPOSE CLEANER

1/4 c. baking soda	1 c. household ammonia
1/2 c. White vinegar	1 gal. warm water

Pour baking soda, ammonia, and vinegar into water in large bucket. (A more dilute solution can be made by halving the amount of baking soda, ammonia and vinegar.) Mix thoroughly. Store cleaner in clean bottle and use as needed. Yields about 1 gallon.

Mrs. Robert (Barb) Anderson

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### BUBBLE BATH POWDER

1 c. Epsom Salts	1/2 c. Detergent
Few drops Glycerin	Food Coloring
Perfume	

Esther (Kambestad) Sandve

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### WHITE SOAP

1 c. lye	1/2 c. ammonia
4 c. cold water	2 T. borax
8 c. fat	

Dissolve lye in cold water. Do not spill. Stir with wooden ladle. Use crockery basin. Add other ingredients, stirring well. Pour into pans. Cut when cool.

Mrs. Willie (Nora) Winson

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### THANK GOD FOR DIRTY DISHES

Thank God for dirty dishes  
They have a tale to tell  
While others go hungry  
We're eating very well  
With home and health and happiness  
I should not want to fuss  
For by this stack of evidence  
God's very good to us.

Author Unkown







